

# THE CIDER ORCHARD

A Student-Led Restaurant

## TASTING MENU

£35

~~~~

Snacks

Bread, Butter

Artichoke, Apple,  
Tarragon

Mackerel, Beetroot,  
Horseradish, Chicory

Lamb Rump, Roast Onion,  
Kale

Pear, Burnt Orange

Rum & Raisin

Coffee, Garnish

## VEGETARIAN TASTING

£26

~~~~

Snacks

Bread, Butter

Artichoke, Apple,  
Tarragon

Pumpkin, Sage,  
Brown Butter

Leek, Potato, Roasted Onion,  
Kale

Pear, Burnt Orange

Rum & Raisin

Coffee, Garnish

## SEASONAL DRINKS SUGGESTIONS

PENRHOS

APPLE AND ELDERFLOWER GIN  
*served with tonic water, fresh and dried  
apple.*

50ml £3.00

~~~~~

EGUREN UGARTE RIOJA BLANCO,  
SPAIN

*Crisp white wine that delivers  
extraordinary aromatic fruit flavours.*

BOSCHENDAL THE PAVILLION CHENIN  
BLANC, SOUTH AFRICA

*Fruity fresh white wine. Generous  
exotic tropical fruit aromas with  
subtle guava and pink grapefruit  
nuances on the nose.*

LE LIEVRE MINERVOIS, FRANCE

*Full bodied red wine that  
demonstrates remarkable elegance.*

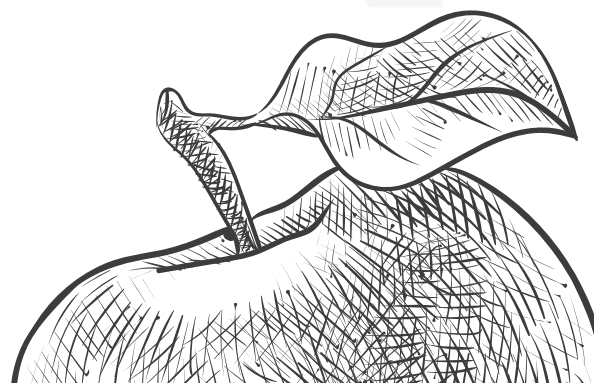
*A noticeable intake of garrigue  
herbs, thyme and lavender on the  
nose.*

125ml - £2.50

175ml - £3.30

Bottle - £15.00

Please ask the team if you have any questions or dietary requirements.



TASTING