

THE CIDER ORCHARD

A Student-Led Restaurant

TASTING MENU

£35

Snacks

Bread, Butter

Celeriac Royale, Pickled Shimeji,
Carrots, Cress

Pickled Mackerel, Celeriac Remoulade,
Apple, Blood Orange, Salad

Lamb Loin, Faggot, Braised Shallot,
Savoy Cabbage, Mint Jelly

Blue Cheese Mousse, Pickled Quince,
Linseed Cracker

Fried Custard, Poached Rhubarb, Rhubarb
Sorbet

Coffee, Garnish

VEGETARIAN TASTING

£26

Snacks

Bread, Butter

Celeriac Royale, Pickled Shimeji,
Carrots, Cress

Beetroot Textures, Apple,
Goats Cheese Bonbon

Ricotta Gnudi, Preserved Lemon,
Crispy Parsley, Parmesan Crisps

Blue Cheese Mousse, Pickled Quince,
Linseed Cracker

Fried Custard, Poached Rhubarb, Rhubarb
Sorbet

Coffee, Garnish

SEASONAL DRINKS SUGGESTIONS

PENRHOS

LONDON DRY GIN

*served with crushed ice, blueberries,
raspberries and mint.*

50ml £3.00

FLORA & FAUNA ROSE,
LANGUEDOC, FRANCE

*Wild strawberries and raspberries
continue onto the crisp and
refreshing palate, where they are
complimented by grapefruit and
floral notes .*

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

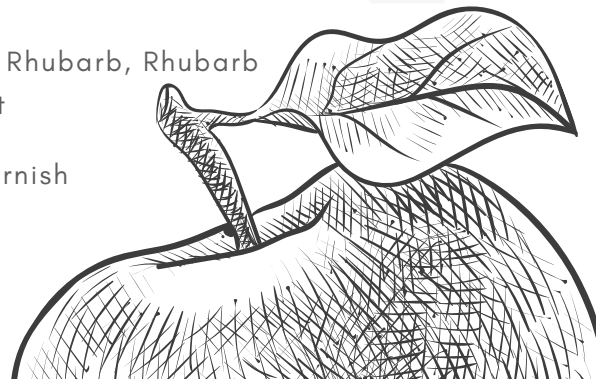
*Full bodied red wine that
demonstrates remarkable elegance.
A noticeable intake of garrigue
herbs, thyme and lavender on the
nose.*

125ml - £2.50

175ml - £3.30

Bottle - £15.00

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



FASTING