**THE CIDER ORCHARD**

**A Student-Led Restaurant**

**Tuesday 9th April – Friday 24th May**

2 Courses £13

3 Course £15

(Inclusive of Tea & Coffee)

**Starters**

Wye Valley Asparagus, Poached Hens Egg, Hollandaise Sauce V/GF

Soup of the Day, Homemade Bread – V/GF

Chicken Liver Parfait, Shallot Marmalade, Brioche GF

Smoked Haddock, Potato Salad, Welsh Rarebit

**Mains**

Coq au Vin, Pomme Puree, Purple Sprouting Broccoli GF

Braised Short Rib, Wild Garlic Potato Cake, Roscoff Onion, Beef Fat Carrots GF

Seabass, Crushed Potatoes, Swiss Chard, Sauce Vierge GF

Rotolo, Butternut Squash, Spinach, Velouté V

**Desserts**

Rhubarb & Custard Tart, Rhubarb Ice Cream V

Lemon Tart, Raspberry Sorbet V

Chocolate Mousse, Chocolate Brownie Ice Cream V

Crema Catalana, Sable Biscuit V

V – Vegetarian GF – Gluten Free

Please make sure we are aware of allergies or intolerances; some dishes are adapted to suit individual dietary requirements