



Seasonal Dinner Menu

Starters

Soup of the day, sourdough, salted butter. £7.00 (V, VEO, GFO)

Pork, apricot & pistachio terrine, damson ketchup, green bean & shallot salad, toasted brioche. £8.95 (DFO, GFO)

Citrus cured Seabass, avocado mousse, pickled cucumber, ponzu, squid tuille, chilli, radish. £9.95 (GF)

Courgette & basil roulade, red pepper gel, smoked aubergine, Roquito peppers, basil oil. £8.50/16.50 (VE, GF)

Cured duck breast, confit duck leg, beetroot, roquette, roasted peach, reduced balsamic vinegar. £9.75 (GF, DF)

Crispy prawn & sweetcorn fritters, tomato, coriander & lime salsa, spring onion, chipotle mayonnaise. £9.95/ £19.00 (GF, DF)

Ludlow blue cheese, gem, watercress, apple & candied walnut salad. £8.50/16.50 (V, GF)

Mains

Salmon fillet, parmentier potatoes, confit leeks, kale, cider & mussel bisque. £24.50 (GF)

Venison loin, venison & almond pastilla, curried chickpea puree, cumin roasted carrots, harissa yoghurt. £25.50 (GFO)

Roasted celeriac, tender broccoli, butternut squash puree, wild mushrooms, Puy lentil & herb dressing. £19.00 (VE, GF)

Roasted chicken breast, lemon thyme gnocchi, charred courgettes, tomato, olive & vermouth sauce. £23.00 (GF, DFO)

Linguini, crab, roasted peppers, sun blushed tomato, fennel, chives, toasted pumpkin seeds. £19.95 (DF, GFO)

Beer battered haddock & chips, crushed peas, tartar sauce £9.50/£18.95 (GF, DF)

7oz cheeseburger, brioche bun, lettuce, tomato, gherkin, chorizo jam, fries, burger relish £18.95 (GFO, DFO)

From The Grill

Steak served with roasted tomato and mushroom, sweet onion confit, chips, rocket and a sauce of your choice: **Blue cheese, peppercorn or garlic butter**

Butchers Cut	10oz	£26.50
Sirloin Steak	8oz	£33.50
Rump Steak	10oz	£28.50

Sides

Marinated olives £4.00 **Hand cut chips** £4.50 **Fries** £4.50 **Seasonal greens** £4.50

Truffle & parmesan fries £4.95 **Worcestershire sauce onion rings** £4.50

Sourdough, with salted butter or balsamic vinegar and virgin rapeseed oil £4.50 **Marinated Olives** £3.50



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Desserts

Sticky toffee pudding, butterscotch sauce, honeycomb ice cream (GF) £8.95

Lemon posset, blackberry jelly, honey roasted oat & nut crumb. (GF) £8.95

Custard & aniseed tart, glazed fig, clotted cream ice cream. £8.95

Dark chocolate millefeuille, caramelised white chocolate, apple compote, vanilla ice cream. (GFO) £8.95

Affogato, vanilla ice cream, hazelnut liquor, espresso. £8.95 (DFO)

Ice Cream & Sorbets

Bennetts of Worcester Ice Cream is crafted on Manor Farm with fresh milk from the family's own cows and rich local cream. 1 scoop - £3.00, 2 scoops - £5.00, 3 scoops - £6.50

Vanilla
Mint chocolate chip
Strawberry
Salted caramel
Double chocolate

Pistachio
Honeycomb
Vegan Vanilla (DF)
Coconut & Pineapple
Clotted Cream

Raspberry Sorbet (DF)
Mango Sorbet (DF)
Passionfruit Sorbet (DF)
Lemon Sorbet (DF)

Cheese Selection

Choose from county favourites to award-winning specialties from Ludlow Farmshop, all served with chutney, celery, and crackers.

Choose from: 3 cheeses - £8.80

4 cheeses - £10.50

5 cheeses - £12.50 (GFO)

Oakly Park cheddar, Ludlow blue, Cheese With No Name, Ragstone goat cheese, Cornish yarg

Hot Drinks

The Clive blend coffees

Americano £3.25
Latte £3.80

Flat white £3.80
Mocha £4.35

Cappuccino £3.80
Espresso £2.55/Double £3.25

Teas (all £3.15)

English Breakfast
Lemon/Ginger

Decaf
Green

Earl Grey
Peppermint

Chamomile

We would love to hear your feedback – please visit TripAdvisor or Google to leave your review.

Follow us on social media to stay up to date @theclivearms!



V Vegetarian, VE Vegan, VEO Vegan option, GF Gluten Free, GFO Gluten Free option, DF Dairy Free, DFO Dairy Free option.

When preparing dishes we handle all common allergens. Many dishes can be altered to accommodate dietary requirements, please speak to a member of staff.