



Seasonal Sunday Lunch Menu

1 course	£21.50
2 courses	£29.50
3 courses	£36.00

Starters

Soup of the day, sourdough, salted butter. £7.00 (V, VGO, 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 (VG, 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)

Roast

Served with roast potatoes, honey roasted swede, braised carrot, seasonal greens, cauliflower cheese, Yorkshire pudding and gravy. Choose from: (GFO)

21-day Aged Roast Rump of Beef

Roast Leg of Pork

Roasted Vegetable Nut Roast (VEO)

Mains

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

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

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)



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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 lovingly crafted on Manor Farm using fresh milk from the family's own cows and rich local cream. Choose from 1 scoop, 2 scoops, or 3 scoops.

Vanilla	Pistachio	Raspberry Sorbet (DF)
Mint chocolate chip	Honeycomb	Mango Sorbet (DF)
Strawberry	Vegan Vanilla (DF)	Passionfruit Sorbet (DF)
Salted caramel	Coconut & Pineapple	Lemon Sorbet (DF)
Double chocolate chip	Clotted cream	

CHEESE SELECTION

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

Choose 3 cheese from:	Oakly Park Cheddar	Ludlow Blue	Cornish Yarg
	Cheese With No Name	Ragstone Goat Cheese	(GFO)

HOT DRINKS

The Clive Blend coffees

Americano £3.25	Flat white £3.80	Cappuccino £3.80	Latte £3.80
Mocha £4.35	Espresso £2.55	Double espresso £3.25	

Teas (all £3.15)

English Breakfast	Decaf	Earl Grey	Peppermint
Lemon/Ginger	Green	Fruit Tea	

We would love to hear your feedback – please visit [TripAdvisor](#) or [Google](#) to leave your review.

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