



Seasonal Lunch Menu

21st October to 25th Nov

Starters

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

Ginger beer braised pig's cheeks, parsnip puree, Ludlow farm shop black pudding, crispy kale, ginger beer sauce. £9.25/18.00 (DF, GFO)

Mushroom orzo, soy gel, sauteed King oyster mushroom, parsley mayonnaise. £8.50 (DF)

Smoked salmon, cream cheese & dill terrine, beetroot relish, radish, dill oil. £9.75 (GF)

Uchiki Kuri squash, chickpea & roasted red onion salad, almonds, sesame seeds, tahini dressing. £8.50/16.50 (VGN, DF, GF)

Chicken, basil & parmesan croquettes, tomato relish, olive tapenade, balsamic syrup. £8.75 (GF)

Marinated prawns, sourdough, horseradish yoghurt, cucumber, roquette, lemon. £9.95/19.00 (GFO)

Mains

Sea bream fillet, grain mustard crust, potato terrine, creamed leeks, rainbow chard, red wine sauce. £23.50 (GFO, DFO)

Roasted chipotle hispi cabbage, sweet potato, lime & coriander slaw, avocado & roasted garlic sauce. £19.00 (VGN, DF, GF)

Smoked haddock, onion & chive risotto, poached egg, chive oil. £19.50 (GF, DFO)

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

Ludlow Farmshop pork sausages, mashed potato, seasonal greens, onion gravy. £16.95

Lamb burger, linseed bun, lettuce, tomato, gherkin, burger relish, fries £18.00. (GFO, DFO)

7oz cheeseburger, linseed bun, lettuce, tomato, gherkin, chorizo jam, burger relish, fries. £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	£29.50

Sides

Hand cut chips £4.50

Fries £4.50

Seasonal Mixed Salad £4.50

Marinated Olives £4.00

Truffle & parmesan fries £4.95

Sourdough Bread, salted butter or balsamic vinegar and virgin rapeseed oil £4.50



Seasonal Lunch Menu

Desserts

Walled garden apple & damson crumble, vanilla ice cream OR custard. (GF)

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

Chocolate & caramel tart, white chocolate & hazelnut truffle, clotted cream ice cream.

Vanilla crème Brulee, poached pear, ginger shortbread. (GF)

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

Chocolate & caramel tart, white chocolate & hazelnut truffle, clotted cream ice cream.

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 - £5.50, 3 scoops - £7.00

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	Clotted Cream	

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,
Ragstone goat cheese,

Ludlow blue,
Cornish yarg

Cheese With No Name,

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 £3.25

Teas (all £3.15)

English Breakfast	Decaf	Earl Grey	Chamomile
Lemon/Ginger	Green	Peppermint	

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.