

THE CYDER HOUSE INN

STARTERS & NIBBLES

Campagnola Pitted Green Olives (ve) - Sicilian seasoned in chilli, herbs & olive oil	5
Toasted Sourdough Baguette (ve) - chimichurri butter	5
Black Olive Tapenade (ve) - garlic & herb flatbread	5
Basil & Lemon Hummus (ve) - garlic & herb flatbread	5
Patatas Bravas (ve) - spiced tomato sauce, garlic aioli, spring onion	8
5/10/15 Crispy Korean BBQ Chicken Wings - jalapenos, spring onion, crispy onion	8/14/18
Salt & Pepper Squid - smokey ranch dressing, lime, chilli, coriander	8
Boerewors - South African beef sausage, tomato, onion & smoked bacon relish	9
Cyder & Onion Soup (ve) - applewood cheese crouton, apple crisps	9
Vegan "Chicken" Wings (ve) - Korean bbq sauce, jalapenos, spring onion, crispy onion	9

MAINS

Braised Beef Bourguignon - parmesan topped boulangère potatoes, romanesco	22
Cyder Battered Fish & Chips - homemade tartar sauce, pea & mint puree, skin on chunky chips	18
Battered Banana Blossom (ve) - homemade tartar sauce, pea & mint puree, skin on chunky chips	17
4oz, 8oz, 16oz Rump Steak - skin on chips, salt & pepper corn riblets & cowboy butter	16/23/36
Rigatoni (ve) - baked sweet potato & sage sauce, wild mushrooms, vegetable crisps	(add chicken thigh +3.00).....17
Potjiekos - South African beef chuck & spiced vegetable stew, rice	20
Sri Lanken Jackfruit & Squash Curry (ve) - pandan rice, coriander & curry leaf sambal	18
Cheese & Bacon Beef Burger - pretzel bun, smokey ranch, onion straws, lettuce, tomato, fries	18
Bacon & Maple Fried Chicken Burger - boneless crispy fried thigh, croissant bun, bacon, maple, lettuce, fries	18
Redefine Meat Burger (ve) - pretzel bun, smokey ranch, onion straws, lettuce, tomato, fries	18
Baked Bream Fillet - chorizo, white bean & tomato cassoulet, purple sweet potato crisps	20
Vegan Minted Lamb (ve) - "lamb koftas", white bean & tomato cassoulet, purple sweet potato crisps	19

SIDES

Skin on Chunky Chips (ve)	4	Onion Straws (ve)	4
Skin on Fries (ve)	4	Garlic Seasonal Vegetables (ve)	4
Rosemary Sea Salt Skin on Fries (ve)	5	Watercress Mixed Salad (ve)	4
Garlic Flatbread (ve)	4	Cheesy Garlic Flatbread (v)	5

SANDWICHES & SMALLER PLATES

s e r v e d 1 2 - 3 , m o n d a y t o s a t u r d a y

Croque Monsieur - <i>crème fraiche</i> topping. ham. cheese. fries. watercress	14
Croque Madame - <i>crème fraiche</i> topping. ham. cheese. fried egg	12
Gammon, Egg & Chips - 6oz steak. fried egg. fries	(double gammon & double egg + 5).....10
Smoked Haddock & Spring Onion Fishcakes - <i>aioli</i> . mixed salad	14
Fish Finger Baguette - sourdough baguette. battered haddock "fingers". tartar sauce	12

DESSERTS

Caramel, Apple & Apricot Crumble (ve) - <i>rosemary</i> crumble. vegan vanilla ice cream	8
Sticky Toffee Pudding (ve) - <i>caramel</i> sauce. salted caramel ice cream	8
Deep Fried Rice Pudding (v) - <i>apple & mint</i> salsa. salted caramel sauce. vanilla ice cream	9
Banoffee Belgian Waffle (ve) - <i>banana</i> . chocolate sauce. maple. smashed biscuit. whipped cream	8
Affogato (ve) - <i>salted caramel</i> ice cream. espresso coffee. shortbread	6
Malva Pudding (v) - <i>South African</i> sponge with apricot jam. soaked in a creamy buttery syrup. warmed custard.....	8
Don Pedro (v)- <i>boozy</i> South African milkshake. choose from amarula cream or kahlua	10

ICE CREAMS & SORBETS

2 p e r s c o o p

Vanilla

Strawberry

Chocolate

Banana & Butterscotch

Vegan Vanilla (ve)

Cherry & Amaretti

Honeycomb

Salted Caramel (ve)

Mango Sorbet (ve)

Raspberry Sorbet (ve)