

3RD OCT

the bookshop

£40.0PP

# APPLE FEAST PAIRING

WELCOME DRINK • SOUR GUMMIES CIDER

START

PAIRING SUCCULENT

## VENISON AND SMOKED BACON FAGGOT

Fermented Barley, Pickled Pear

- OR -

## WHIPPED CERNEY ASH GOATS CHEESE

Salt Baked Beetroot, Smoked Walnut

FOLLOW

PAIRING SERVICE

## SLOW COOKED MIDDLE WHITE PORK BELLY

Champ Mash Potato, Bertha Roasted Leek, Burnt Apple

- OR -

## HONEY AND MUSTARD GLAZED CELERIAC 'HAM'

Champ Mash, Bertha Roasted Leek, Burnt Apple

FINISH

PAIRING THE NEXT BIG THING

## HEREFORDSHIRE APPLE MOUSSE CRUMBLE

Oat Crumble, Salted Shepherds Ice Cream

Please tell us about any allergies or  
dietary needs before ordering

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## OLIVER'S CIDER PAIRINGS

### WELCOME DRINK

#### SOUR GUMMIES CIDER

750ML 5%

A refreshing, tangy, sparkling, bottle conditioned cider. Ripe apple flavour with a crisp refreshing tartness.

### START

#### SUCCULENT

750ML 7.7%

An unfiltered single varietal perry featuring the Gin perry pear. Pronounced rhubarby astringency, citrus acidity and pear sweetness. Complex and fun.

### FOLLOW

#### SERVICE

750ML 5.7%

A brawling, robust cider. On the nose spicy, earthy clove and nutmeg, in the mouth astringent dried ripe fruit with an orange rind bitterness. This sparkling cider is Herefordshire bittersweet cider apples, Yarlington Mill and Dabinett captured and conditioned in bottle.

### FINISH

#### THE NEXT BIG THING

750ML 4%

A rich, sparkling, sweet, keeved cider, full of appley goodness with hints of plum. Like drinking liquid apples.

Tom Oliver of Oliver's Cider and Perry is a cider & perry maker and farmer in Ocle Pychard, Herefordshire in the UK. He grows many varieties of cider apple and perry pear and produces a wide range of ciders and perries from his own fruit, as well as cider apples and perry pears from a select group of partner farmers and orchardists in the county.

The ciders and perries are made from 100% fresh pressed fruit, fermented spontaneously by wild yeasts, emphasising a very traditional approach of seasonality and vintage but utilising an imaginative approach to blending and a cautious use of technology and science where appropriate.

