

## Dinner

### Starters

- Pea soup** creme fraiche, herbs, chive oil, fresh bread, butter **V**£5.5  
**Bread** home-made bread, olives, olive oil & balsamic, flavoured butter **V**£5.5  
**Asparagus** wild garlic & white bean hummus, hazelnut pesto **V/GF**£7  
**Scallops** fennel bavarois, apple, pea shoots **GF**£9.5  
**Mackerel** tomato ceviche, coriander, chilli **GF/LF**£8  
**Ham hock terrine** pineapple chutney, pickled enoki mushrooms, bread £7.5  
**Indian potato cakes** mint raita, tomato red onion salad **GF/LFA** £6

### Mains

- Venison** loin & haunch, beetroot ketchup, carrots, spinach, venison chocolate sauce £19  
**Pork** tenderloin, belly, cheek & pulled, apple, fondant potato, shallots, cabbage & bacon, jus **GF**£17.5  
**Duck breast** beetroot dauphinoise, sweet potato, purple sprouting, orange, mulberry jus **GF**£18  
**Cod fillet** saffron potato, fennel, courgette, fish broth, parsley **GF**£17  
**Market fish** seafood risotto, green beans, spinach, capers **GF**£16  
**Salmon confit** new potatoes, lemon, asparagus, tarragon **LFA/GF**£16.5  
**Spinach risotto** ricotta, pine nuts **LFA/GF**£13  
**Smoked aubergine** ratatouille, vine cherry tomatoes, green beans **GF/VE**£13

### Mulberry tree classics

**8oz Herefordshire steak** vine cherry tomatoes, rocket & parmesan, chips

**Rump** £17.5 **Ribeye** £24.5

add a sauce blue cheese £2.5, red wine jus £2

### The Mulberry Tree burger

2x beef patties, jack cheese, lettuce, tomato, dill pickle, ketchup, chipotle sauce,  
toasted brioche bun, fries £14

### Sides

chips	£2.75
Mixed leaf salad, parmesan, balsamic <b>V/GF</b>	£2.50
Green beans, shallots, garlic & almond <b>GF/N/VEA</b>	£2.75
Truffle & parmesan fries	£3.25
New potatoes, flavoured butter <b>GF/VEA</b>	£2.75

## Desserts

**Sticky toffee pudding** toffee sauce, praline ice-cream, brittle **N**£6.5

**Chocolate & pistachio brownie** cherry sorbet, marinated cherries, pistachio ice-cream **N**£7  
*Elysium California Black Muscat, Quady 2017, USA 15% 100ml £7.5*

**Apple tart-tatin** vanilla ice-cream, shortbread crumble £6.75  
*Please allow up to 15 minutes for this dessert*

**Roast pineapple** rum & raisin syrup, coconut sorbet **VE/GF**£6.5

**Strawberry jelly** strawberries & cream ice-cream, meringue **GF**£6.75  
*Tanners Sauternes, France 13% 100ml £7.5*

**Selection of home-made ice-creams & sorbets** **VEA/GF** £5.75  
*Check for today's flavours*

**English cheese board** home-made chutney, crackers, grapes £10  
*Worcester Hop, Cornish Yarg, Worcester Gold, Shropshire Blue  
Croft Triple Crown Port, Portugal 20% 100ml £6  
Dow's Quinta do Bomfim, Vintage Port 2006, Portugal 20% 100ml £8.5*

## Hot drinks

Americano £2.20

Cappuccino £2.60

Latte £2.60

Flat white £2.60

Hot chocolate £2.50

English breakfast tea £2.20

Herbal tea £2.20

*Ask your server for our herbal tea selection*

## Allergens

Any dish marked with a **V** is suitable for vegetarians, **VE** is vegan, **VEA** is vegan if amended, **GF** is gluten free, **GFA** is gluten free if amended, **LF** is lactose free, **LFA** is lactose free if amended, **N** means this dish contains nuts. Please also be aware that we also have allergen sheets so do not be afraid to ask us.

## Service

Sunday- Thursday 6-9pm

Friday & Saturday 5.30-9.30pm

*For our up-and-coming events check our social media pages*

