

## Lunch

### Starters & light bites

**Marinated olives** *GF/LF/V* £3

**Soup of the day** fresh bread, butter *V* £5.5

**Bread** home-made bread, olives, olive oil & balsamic, flavoured butter *V* £5.5

**Ham hock terrine** pineapple chutney, pickled enoki mushrooms, bread £7.5

**Indian potato cakes** mint raita, tomato red onion salad *GF/LFA* £6

**Sliced smoked salmon** confit lemon, rocket, chive oil *GF/LF* £7.5

**Frittata** Spanish style omelette, chorizo, peas, parsley, onion, new potatoes *GF* £6.5

### Salads & sandwiches

**Tomato & mozzarella salad** fresh basil, pesto, balsamic *GF/N/V* £7

**Baked figs with honey & blue cheese** prosciutto, rocket, honey dressing *GF* £7.5

**Summer salad** shaved raw vegetables, salad, cherry tomatoes, quinoa, seeds, lemon oil *GF/LF/V* £7

**Hot smoked mackerel salad** watercress, apple, new potatoes, horseradish crème fraiche *GF* £8

**The Mulberry Tree club** bacon, chicken, cheddar cheese & mayonnaise *GFA* £7.75

**Coronation chicken** gem lettuce *GFA* £6.50

**Smoked salmon** avocado, capers *GFA* £7.5

**Wild garlic hummus** cucumber, salad *GFA/V/LFA/VE* £5.75

**Free range egg mayo** chives, salad *GFA/V* £5.75

*All our sandwiches are served on granary or white bread with salad & crisps, upgrade swapping crisps for chips only £1.75*

### Mains

**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

**Fish & chips** fresh market fish, peas, home-made tartare sauce, lemon £14

**Spinach risotto** ricotta, pine nuts *LFA/GF* £13

### Sides

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

**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*

### Afternoon teas

Selection of finger sandwiches, home-made scones, mini cake selection, strawberry jam, clotted cream served with tea or coffee £17.00 per person

### Royal afternoon teas

Our complete afternoon tea served with tea or coffee and a 20cl bottle of Prosecco  
£23.00 per person

### Cream teas

home-made scones, strawberry jam, clotted cream  
served with tea or coffee £7.00 per person

## 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

Monday- Sunday 12-3pm

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

