

## Dinner

### Starters

- Soup of the day** fresh bread, butter *V*£5.5
- Bread** home-made bread, olives, olive oil & balsamic, flavoured butter *V*£5.5
- Asparagus** goats cheese bonbons, truffle mayonnaise £7
- Scallops** fennel bavarois, apple, pea shoots *GF*£9.5
- Mackerel** cucumber, gherkin & caper salad, herb dressing *GF*£7.5
- Ham hock terrine** pineapple chutney, pickled vegetables, bread £7.5
- Indian potato cakes** mint raita, tomato red onion salad *GF/LFA* £6

### Mains

- Rump of lamb** Moroccan couscous, chickpea puree, spinach confit tomatoes, jus £18
- Pork four ways** tenderloin, belly, pulled pork bon-bon, black pudding, apple, spring onion, cabbage & bacon, jus *GF*£17.5
- Cornfed chicken breast** anna potato, sweetcorn puree, bacon popcorn, greens, jus *GF*£15.5
- Hake fillet** olive puree, crushed new potatoes, courgettes, herb oil *GF*£16
- Gilt head bream** saffron potato, garlic croutons, spinach, caramelised fennel, tarragon, fish broth *GF*£17
- Salmon** pak choi, soybeans, miso glazed sweet potato, coriander emulsion *LFA/GF*£16.5
- Pea & mint risotto** asparagus, parmesan crisp *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, stilton, lettuce, tomato, red onion marmalade,  
toasted brioche bun, fries £14

### Sides

Chips	£2.75
Mixed green salad <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, clotted cream, shortbread crumb £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*

**Mulberry & almond tart** blackberry ice-cream £6.75

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

**Strawberry pannacotta** strawberry daiquiri sorbet, vanilla shortbread £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 5.30-9pm

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

