

FOR THE TABLE

Marinated Mixed Olives £4.75 (VE|V|GF|LF)

Homemade Bread & Olives £8.75 Served with olive oil, balsamic & artisan butter (GFA|LFA|V)

Camembert to Share £15.50 Served with toasted ciabatta, roast garlic & balsamic onion marmalade **(V)**

Mezze Platter £20.00 Cured meats, olives, hummus, chargrilled vegetables, fresh bread, mozzarella, olive oil & balsamic

Fish Platter £22.00 Calamari, garlic shell on prawns, Thai fish cakes, smoked salmon, olives, fresh bread, aioli dip

STARTERS

Soup of the Day £7.25 Homemade bread & artisan butter (GFA|LFA|V|VEA)

Potted Smoked Mackerel £9.50 Ciabatta croutons, watercress, pickled cucumber (GFA)

Crispy Chilli Beef £9.00 Soy & honey dressing, sesame seeds, coriander & cucumber salad (LF)

<u>MAINS</u>

Roast Rump of Lamb £21.00

Lamb & potato gratin, smoked aubergine, courgettes, red wine jus (GF)

Slow Cooked Belly of Pork in Cider £19.50 Sauerkraut, butternut squash, fondant potato

(GF)

Confit Duck Leg £18.50

New potatoes, peas, bacon & mint, gem lettuce, red wine jus

Catch of the Day £19.50

Broccoli potato cake, capers, lemon butter sauce (GFA)

Fish & Chips £17.50

Beer battered haddock fillet, peas, tartare sauce & lemon

Pea, Mint & Goats Cheese Risotto £15.25Pea shoots, balsamic reduction (V|VEA|GF)

Courgette & Pesto Tart £15.50

Wild rocket pesto, potato salad (V|N)

The Mulberry Spicy Boy Burger £17.00

Spicy beef patties, guacamole, Mexican cheese, jalapenos, gem lettuce, toasted brioche bun & fries

Chinese Crispy Chicken Burger £17.00

Buttermilk thighs, Chinese glaze, slaw, gem lettuce, toasted brioche bun & fries

Upgrade any burger to truffle parmesan fries for £2.50

SIDES £4.00 EACH

Minted New Potatoes (GF|V|LF)
Truffle & Parmesan Fries (V)
Rustic Skin on Chips (V)
Garlic Mushrooms (GF|V)
Green Salad, Fresh Herbs (V|VE|GF)
Green Vegetables, Mangetout, Peas & Courgettes (VE|GF)
Beer Battered Onion Rings
Caesar Salad



HEREFORDSHIRE BEEF STEAKS

Supplied by our award-winning butcher Dave Wallers, cooked to your liking and served with confit tomato, flat mushroom & watercress.

10oz Rump £21.00 8oz Ribeye £28.00 10oz Sirloin £26.00 8oz Butchers' Choice £19.00

Choose Your Sides & Sauces

Sides £4.00 Each

Rustic Skin on Chips (V)
Truffle & Parmesan Fries (V)
Duck Confit Mash Potato (GF)
Garlic Mushrooms (GF|V)
Green Salad, Fresh Herbs (V|VE|GF)
Green Vegetables (VE|GF)
Beer Battered Onion Rings
Caesar Salad

Sauces £3.50 Each

Red Wine Jus Peppercorn Chimichurri Béarnaise

LOCAL BUTCHERS





STICKY TOFFEE PUDDING £8.00

Butterscotch Sauce, Clotted Cream & Shortbread Crumble

BLACKBERRY CHEESECAKE £8.00

Apple Sorbet, Blackberry Compote

CHOCOLATE & KUMQUAT TART £8.00

Kumquat Sauce, White Chocolate & Orange Ice Cream

RASPBERRY & BASIL MOUSSE £8.00

Raspberry Eton Mess, Raspberry & Basil Sorbet (GF)

ROASTED BABY PINEAPPLE £8.00

Coconut Sorbet, Rum Vanilla Syrup (VE|GF)

HOMEMADE ICE-CREAMS & SORBETS £8.00

Three Scoops of Our Homemade Ice Cream & Sorbets (VEA | GF) (Check with server for flavours)

THREE CHEESEBOARD £12.50

Lightwood chaser, Barbers Vintage Cheddar, Worcester Blue Artisan Biscuits, Apple Chutney & Quince Jelly (GFA)