

## 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)

## MAINS

**The Mulberry Spicy Boy Burger £17.00**  
Spicy beef patties, guacamole, Mexican cheese, jalapeños, 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**

**Fish & Chips £17.50** Beer battered haddock fillet, peas, tartare sauce & lemon

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

**Butternut Squash Potato Gnocchi, £14.50**  
Garlic, chilli & rosemary, Parmesan (V)

## SALADS

**Gado Gado Indonesian Salad £12.50**

Free range boiled egg, new potatoes, radish, tomatoes, cucumber & coriander with a peanut dressing (LF|VE|V|GF|N)

**Ruby Salad £12.50**

Ruby chard, lettuce, peppers, tomato, pomegranate, quinoa, beetroot, red chillies, feta cheese, red wine vinegar & olive oil dressing (VEA|V)

## SANDWICHES

*Served on granary, white, ciabatta or gluten-free bread with house salad & crisps*

**Mulberry Club £9.50** Chicken, bacon, cheese, mayonnaise, gem lettuce & tomato

**Spanish Chicken £8.75** Chorizo, mojo mayonnaise, tomato & spinach

**The Rhuben £8.50** Pastrami, Swiss cheese, sauerkraut, thousand island dressing

**Crayfish £9.50** Lemon & dill mayo, rocket

**Grilled Haloumi £8.25** Sun-dried tomato pesto, avocado, rocket (V|VEA)

**Beetroot & Red Cabbage Sauerkraut £7.75**  
Swiss cheese (VEA|V)

**UPGRADE ON ALL SANDWICHES TO SKIN ON CHIPS FOR £2.00 OR 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



## SUNDAY ROASTS

### **Roast Leg of Pork £16.75**

Bramley apple sauce, roast potatoes, Yorkshire pudding, gravy, seasonal vegetables **(GFA)**

### **Roast Topside of Beef £17.75**

Roast potatoes, Yorkshire pudding, gravy, seasonal vegetables **(GFA)**

### **Roasted Vegetable & Lentil Bake £14.75**

Roast potatoes, Yorkshire pudding, gravy, seasonal vegetables **(V|VEA|GFA)**

## AFTERNOON TEA

MON - FRI 12:00 - 14:30 | SAT & SUN 12:00 - 17:00  
**(A minimum 24hr pre-booking is required)**

### **Afternoon Tea £20.00 PP**

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

### **Royal Afternoon Tea £28.00 PP**

Complete afternoon tea, served with tea or coffee and a 20cl bottle of Prosecco

### **Cream Tea £8.50 PP**

Home-made scones, strawberry jam, clotted cream, served with tea or coffee

**Allergens:** any dish marked with a V is suitable for vegetarians. VE is vegan, VEA is vegan if amended, EF is egg-free, 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 be aware that we also have allergen sheets so do not be afraid to ask.

# Desserts

## **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)**