



Mulberry  
Tree  
RESTAURANT & BAR

*Dinner Menu*



# Dinner Menu

## Starters

**Soup of the day £7.25** Homemade bread & artisan butter (GFA/LFAN/VEA)

**Whipped goats cheese £8.50** Poached pears, beetroot, walnuts, rocket, balsamic (GF/N/VEA)

**Pan fried coley fillet £9.75** Lentil cassoulet, saffron sauce (GF)

**Duck liver parfait £9.00** Toasted brioche, tomato chutney (GFA)

**Crispy pig cheeks £9.50** Parsnip puree, parsnip crisp, red wine jus

## 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, rosemary, roast garlic, tomato chutney (V)

## Mains

**Venison pie £18.50** Mashed potato top, venison gravy, green beans (GF/LF)

**Slow cooked beef blade £19.50** Creamed leeks & tarragon, roast shallots, tarragon mashed potato, red wine jus (GF)

**Roasted chicken breast £17.75** Confit leg hash, savoy cabbage, chicken & wholegrain mustard jus (GF/LF)

**The Mulberry burger £17.00** Home-made beef burgers, Swiss cheese, streaky bacon, burger relish, beef tomato, gem lettuce, toasted brioche bun & fries

**Crispy chicken burger £17.00** Buttermilk thighs, mozzarella, cranberry & chilli glaze, gem lettuce, toasted brioche bun & fries

*Upgrade any burger to truffle Parmesan fries for £2.50*

**Salmon fillet £19.50** Crisp potato gratin, sea vegetables, fish velouté, caviar, herb oil (GF)

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

**Wild mushroom risotto £15.25** Rocket & Grana Padano, balsamic (V/VEA/GF)

**Baked butternut squash £15.25** Pearl barley, root vegetables, spiced carrot puree, spinach, toasted seeds (V/VE)

*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.*

## Herefordshire Beef Steaks

*Supplied by our award-winning butcher's Dave Wallers, cooked to your liking - with confit tomato, flat mushroom & watercress. Choose your own sides & sauce. (GF/LF)*

**10oz Rump £21.00**

**8oz Ribeye £28.00**

**10oz Sirloin £26.00**

**8oz Butchers choice £19.00**

**Sauces £3.50 (GF)**  
Red wine jus  
Peppercorn  
Bearnaise  
Blue cheese

## Sides £4

New potatoes, sour cream (GF/V)

Rustic skin on chips (V/GFA)

Truffle & Parmesan fries (V/GFA)

Champ mashed potato (GF/V)

Rocket & Grana Padano salad (V/GF)

Beer battered onion rings

Green beans, garlic butter (VE/V/GF)

Braised red cabbage (V/GF/LF)



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