



Lunch Menu

Starters

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

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

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

Sandwiches

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

Mulberry club £9.50 Chicken, bacon, cheese, mayo, gem lettuce & tomato

Minute Steak on toasted ciabatta £9.75 Cooked medium or well done with mustard mayo, rocket

Fish Finger sarnie £9.00 Crispy battered haddock, tartare sauce, gem lettuce

Satay prawns £9.50 Cucumber & coriander (N)

Goats cheese, sweet potato £8.25 Cranberry compote, pickled red onions (V/VEA)

Classic Welsh rarebit £8.25 Tomato (V)

Upgrade to skin on chips £2 truffle Parmesan fries £2.50

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)

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

Mains

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

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)

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

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 and * = (V/GF/LF). Please be aware that we also have allergen sheets, so do not be afraid to ask.

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*

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

Afternoon Tea £20 PP Selection of finger sandwiches, home-made scones, mini cake selection, strawberry jam, clotted cream served with tea or coffee

Cream Tea £8.50 PP Home-made scones, strawberry jam, clotted cream, served with tea or coffee

Royal Afternoon Tea £29 PP Complete afternoon tea, served with tea or coffee and a 20cl bottle of Prosecco





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