



# Lunch Menu

## 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  
Rosemary & garlic, toasted  
ciabatta, red onion  
marmalade (V)

## Starters

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

**Thai green mussels** £9.25  
Coriander, red chillies, lime,  
toasted focaccia (GFA)

**Ham hock bon bons** £8.50  
Pineapple & chilli chutney

## Sandwiches

Served on fresh cut granary or white bread, toasted ciabatta or gluten free bread,  
house salad & crisps

**Mulberry club** £9.50  
Chicken, bacon, cheese, mayo,  
gem & tomato (GFA)

**Rainbow salad sandwich** £8.50  
Fresh crunchy peppers, carrots,  
avocado, red cabbage, cress,  
hummus, herb & caper dressing  
(GFA)

**Lamb kofta pitta wrap** £9.75  
Mint yoghurt, red onions, rocket

**Crispy mortadella & burrata** £9.25  
Courgettes, salsa verde (GFA)

**Crispy brown crab cakes sandwich** £9.50  
Fennel slaw, dill mayo (GFA)

**Sweet potato & red onion bhaji** £8.25  
Fresh spinach, mango chutney,  
mint yoghurt (V/VEA/GFA)

**UPGRADE ON ALL SANDWICHES TO SKIN ON CHIPS £2.00 OR TRUFFLE PARMESAN FRIES £2.50**

## Afternoon teas

**Afternoon tea £20 PP**

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

**Cream tea £8.50PP**

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

**Royal afternoon tea £29 PP**

Complete afternoon tea and a 20cl bottle of prosecco

## 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 be aware that we also have allergen sheets, so do not be afraid to ask.



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## Mains

<b>Chicken &amp; leek pie</b> Mash potato top, chicken gravy, green beans (GF/LF)	<b>£17.00</b>	<b>Fish &amp; chips</b> Beer battered haddock fillet, peas, tartare sauce & lemon	<b>£18.50</b>
<b>Wild mushroom risotto</b> Rocket & Grana Padano, balsamic (V/VEA/GF)	<b>£16.25</b>	<b>Butternut squash &amp; sweet potato gratin</b> Green beans, confit tomatoes, red pepper & basil sauce (V/VE/GF)	<b>£16.25</b>

## Burgers

<b>The Mulberry beef burger</b> Double beef patties, beef dripping onions, American cheese, tomato, gravy mayo, Peter Cook's toasted brioche bun & skin on fries	<b>£17.25</b>	<b>Chicken Caesar burger</b> Buttermilk thighs, Caesar dressing, Parmesan & garlic seasoning, streaky bacon, gem lettuce, Peter Cook's toasted brioche bun & skin on fries	<b>£17.25</b>
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## Upgrade?

UPGRADE any burger to Truffle Parmesan Fries £2.50

## Sides £4.25

New potatoes with Mint butter (GF/V/VE)	Rocket & Grana Padano salad (V/GF)
Truffle & Parmesan Fries (V/GFA)	Green beans, peas, fresh herbs (VE/V/GF)
Rustic skin on chips (V/GFA)	Beer battered onion rings
Sprouting broccoli (GF/V/VE)	

## Steaks

Herefordshire beef steaks. Supplied by our award-winning butcher's Dave Wallers.

<b>10oz Rump</b>	<b>£21.00</b>	<b>8oz Ribeye</b>	<b>£28.00</b>
<b>10oz Sirloin</b>	<b>£26.00</b>	<b>8oz Butchers' choice</b>	<b>£19.00</b>

Served with confit tomato, flat mushroom & watercress.

## Sauces £3.50 (GF)

Red wine jus	Peppercorn	Bearnaise	Blue cheese sauce
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