



Mulberry
Tree
RESTAURANT & BAR



Sunday Lunch

2 Course £26 / 3 Course £32

Starters

Soup of the day

Homemade bread & artisan butter (GFA/LFA/V/VEA)

Homemade bread & olives

Served with olive oil, balsamic & artisan butter (GFA/LFA/V)

Ham hock bon bons

Pineapple & chilli chutney

Wye Valley asparagus

Parmesan & garlic seasoning, goat's cheese bonbons, truffle oil (V)

Gin cured salmon

Caper berries, fennel slaw, dill mayo (GF)

Mains

Roast loin of Herefordshire pork

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

Roasted leg of lamb

Roast potatoes, Yorkshire pudding, gravy (GFA)

All the above served with seasonal vegetables

Catch of the day

Tiger prawns, crushed new potatoes, samphire, salsa verde (GF)

Roast topside of Herefordshire beef

Roast potatoes, Yorkshire pudding, gravy (GFA)

Butternut squash & sweet potato gratin

Roast potatoes, Yorkshire pudding, veggie gravy (GFA/V/VE)

Wild mushroom risotto

Rocket & Grana Padano, balsamic (V/VEA/GF)

Desserts

Sticky toffee pudding

Butterscotch sauce, clotted cream & shortbread crumble (V)

Warm apple frangipane tart

Apple crumble ice-cream (N/V)

Rhubarb crème brûlée

Rhubarb & vanilla ice-cream (V/GF)

Vegan mixed berry tart

Blackcurrant sorbet (V/VE)

Black forest chocolate mousse

Cherry ice-cream, white chocolate sauce (V)

Homemade ice-creams & sorbets

Three scoops of our homemade ice cream & sorbets (VEA/GF)

Check with server for flavours.

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.