Mulberry Tree
RESTAURANT & BAR

SUNDAY LUNCH

TWO COURSES 27 THREE COURSES 33

STARTERS

Crispy Calamari
Mango salsa, lime aioli, corriander oil

Spicy BBQ Chicken Wings (GF)
Sticky gochujang glaze, spring onion, seasame

Wild Mushroom Bruschetta (V/GFA)
Garlic woodland mushrooms, truffle cream, crispy shallots

Seasonal Soup (V/VEA/GFA)
Warm sourdough, butter

MAINS

Roasted Loin of Herefordshire Pork (GFA)
Bramley apple sauce, roast potatoes, Yorkshire pudding, gravy

Roasted Topside Herefordshire Beef (GFA)
Roast potatoes, Yorkshire pudding, gravy

Roasted Leg of Lamb (GFA)
Roast potatoes, Yorkshire Pudding, gravy

All of the above served with seasonal vegetables

Potato, Leek & Mushroom Pie (VEA/GF)
Wild mushroom, creamy potato & cheese topping, seasonal veg

Wild Mushroom Risotto (GFA/VEA/V)
Rocket, herb oil, shaved parmesan - *Add salmon / grilled chicken*

Fishmonger's Special *(ask waiter)* (GF)
Minted new potatoes, green beans, lemon beurre blanc

DESSERTS

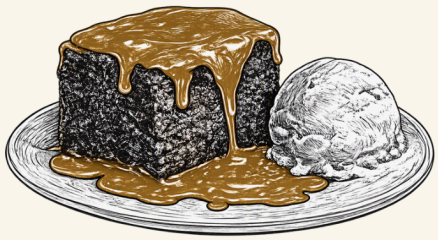
Winter Berry Cheesecake (V)
Vanilla ice cream, winter berries

Sticky Toffee Pudding (V)
Butterscotch sauce, clotted cream, shortbread crumble, fresh berries

Ice Cream & Sorbet (VEA)
Chef's selection of ice creams & sorbets

Dark Chocolate Mousse (GF/N)
Pistachio ice cream, fresh berries

Velvet Coconut Rice Pot (VEA)
Berry coulis and shortbread



THE BRITISH CHEESE BOARD

A selection of English cheeses with fruit chutney, cheese crackers and celery (GFA)