



the mulberry tree

P U D D I N G S

All at £5.25

'Rhubarb & Custard' (custard tart, poached rhubarb, rhubarb sorbet)

Recommended with a glass of The Stump Jump Sticky Chardonnay £5.90

Milk chocolate mousse, mint jelly & Biddenden honeycomb

Recommended with a glass of Maury 2006 £7.60

Kentish strawberry fool

Recommended with a glass of Casa de la Ermita Viognier Dulce £5.30

Trio of crème brulée

Recommended with a glass of Muscat Beaumes de Venise £6.50

Assiette of Mulberry Tree desserts – ideal for two to share! - please allow 10 minutes £11.95

Try a trio of dessert wines to accompany - £12.95

The Stump Jump Sticky Chardonnay, Maury, Casa de la Ermita Viognier Dulce (50 ml measures)

Selection of ice cream or sorbet

Ice cream is recommended with a glass of Pedro Ximenez Triana sherry £3.95

Selection of British cheeses with Biddenden cider jelly - please see over



Teas & Coffees served with chocolates *De-caffeinated coffee available upon request*

Cafetiere of coffee	£1.95	Espresso	£1.95
Double espresso	£2.55	Americano	£1.95
Cappuccino	£2.45	Latte	£2.45
Caramel Cappuccino	£2.95	Floater coffee	£2.85
Liqueur coffee	£4.55	Hot chocolate	£2.45

Teas - £2.10 Brew your own tea at the table

Assam Breakfast	Moderate caffeine level
Decaffeinated Black Assam Breakfast	Caffeine free
Earl Grey	Moderate caffeine level
Organic Jade Sword (Mao Jian) Green tea	Low caffeine level
Chai	Moderate caffeine level
- Whole Ceylon leaf tea mixed with cornucopia of seeds, cardamom pods & other subtle spices.	
Whole peppermint leaf	Caffeine free
Organic whole camomile flowers	Caffeine free
Blackcurrant & hibiscus fruit infusion	Caffeine free

BRITISH CHEESE MENU

£6.95 for 4, £8.95 for 7 (v) – made with vegetarian rennet

In order of taste strength

Kelston Park (v)

Cows milk - pasteurised

This organic cheese is made at Park Farm, near Kelston, Bath – hence the name. It is a soft white mould ripened cheese produced using milk from their own herd.

Ragstone

Goats milk - unpasteurised

A mature goat's cheese from Dorstone, Herefordshire, made using traditional cheese cultures. It has a mild, crumbly texture.

Ticklemore

Goat's milk – unpasteurised

Semi-hard unpasteurised goats cheese from Totnes in Devon with a distinctive round shape and mild texture.

Trelawney

Cow's milk - pasteurised (v)

This was Sue Proudfoot's first cheese. It's a traditional style farmhouse cheese from a single Ayshire herd with a clear lemony flavour and nicely balanced acidity, matured for 6 weeks.

Double Gloucester

Cow's milk - unpasteurised (v)

A rich, mellow, powerful, earthy cheese made from full cream milk from both the morning and evening milkings, with annatto (traditional dye). It is aged for a minimum of 6 months. The texture is slightly crumblier than Cheddar".

Kentish Blue

Cow's milk - unpasteurised

A handmade cheese from the Holstein Friesian cows at Iden Manor Farm in Staplehurst. Their motto is 'From Pasture to Plate'.

Stinking Bishop

Cow's milk – unpasteurised

Said to be derived from a cheese once made by Cistercian monks in the village of Dymock. Soft, creamy, perry washed rind cheese from Charles Martell in Gloucestershire. Not quite as pungent as the odour & name imply!