



the mulberry tree

## SAMPLE PUDDING MENU

**Dark chocolate & espresso torte, chocolate soil, mascarpone ice cream** £6.25

*Recommended with a glass of Maury 2007*

**Spiced ginger panna cotta, caramelised Comice pear, pear macaroon** £6.25

*Recommended with a glass of Rosa Regale Brachetto Banfi (sparkling)*

**Warm poached fruits in cider mulled wine, blackberry sorbet** £6.25

*Recommended with a glass of The Stump Jump Sticky Chardonnay*

**Vanilla crème brûlée, griottine cherries, chocolate biscotti** £6.25

*Recommended with a glass of Chateau Loupiac Gaudiet 2007*

**Taste of Mulberry Tree desserts (ideal for two to share) £12.50**

*Recommended with a taste of dessert wines £12.50*

**Home-churned ice cream and sorbet** £5.65

(Strawberry, spiced plum pudding, milk jam ~ apple, raspberry, mascapone & lime)

*Ice cream is recommended with a glass of Pedro Ximenez Triana sherry £4.50*

**British farmhouse cheeses, handmade biscuits & bread** Please see over

Rosa Regale Brachetto d'Acqui Banfi 2009	£6.50 125ml	£35.00 75cl bottle
Maury, 2007 Jean-Marc Lafage, Rousillon, France	£7.90 125ml	£31.50 50 cl bottle
Chateau Loupiac Gaudiet 2007	£7.50 125ml	£22.00 1/2 bottle
The Stump Jump Sticky Chardonnay 2008, d'Arenberg, McLaren Vale	£6.60 125ml	£19.50 1/2 bottle
Royal Tokaji 6 Puttonyos 2005	£22.50 125ml	£86.00 50 cl bottle

- The dessert wines of the Tokaji region in northeast Hungary have been considered the world's finest since the 17th century. The natural conditions of the volcanic soil, hot summers, foggy autumns, indigenous grape varieties & yeasts, deep cellars & above all, the genius of their Magyar creators have withstood 400 years of change. The rich colour of this wine is balanced with uplifting acidity due to the unique wine production process. Perfect with cheese, fruit desserts or on its own.



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

Cafetiere of coffee	£2.25	Espresso	£2.25
Double espresso	£3.05	Americano	£2.25
Cappuccino	£2.65	Latte	£2.65
Caramel Cappuccino	£3.05	Floater coffee	£3.05
Liqueur coffee	£5.00	Hot chocolate	£3.05
Macchiato	£2.25		

Teas - £2.25 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 peppermint leaf	Caffeine free
Organic whole camomile flowers	Caffeine free
Blackcurrant & hibiscus fruit infusion	Caffeine free

## BRITISH CHEESE MENU

**£7.50 for 3, £14.50 for 6 (v) – made with vegetarian rennet**

**Cheese is perfect with port or Calvados to accompany ...**

Fonseca Bin 27	£4.00	Calvados VSOP Dupont	£3.80
Fonseca LBV 2005	£4.60	Calvados Daron XO	£5.50
Fonseca 10 year old	£13.00	Calvados Domaine Dupont 17 years	£8.50

**In order of taste strength, mild to strong ....**

### **Sharpham Rustic (v)**

Cows milk - unpasteurised

A semi-hard cheese, matured for approximately 6-8 weeks, giving a youthful cheese with a moist, creamy texture. A thin natural rind forms during the maturation process

### **Ragstone**

Goats milk - unpasteurised

The latest cheese from Neal's Yard Creamery in Herefordshire. A mousse-like, fluffy texture with a lemony, zesty & slightly vegetabley flavour.

### **Wigmore**

Ewes milk—unpasteurised

semi-soft cheese from Village Maid Cheese in Riseley, Berkshire. It is a washed, curd cheese, which means that some of the whey is washed from the cheese keeping the finished item mild and sweet, with flavours varying with the seasons according to what the sheep are eating.

### **Montgomery**

Cow's milk – unpasteurised

Considered by many to have the fullest, roundest flavour of all cheddars

### **Isle of Avalon**

Cow's milk – pasteurised (v)

This superb pungent English cheese from James Aldridge's farm in Godstone Surrey, is made using traditional French washing methods to create a strong, smelly, creamy cheese with a vibrant orange exterior and a flavour reminiscent of smoked bacon!

### **Cornish Blue**

Cow's milk - pasteurised (v)

A mild blue cheese - super soft, mellow and sweet. Cornwall's answer to Gorgonzola.