



Good Food Guide  
South East Regional Winner  
Restaurant of the Year 2010



the mulberry tree



## Sample Sunday Menu

Head Chef – Alan Irwin

Red pepper gazpacho, crispy mozzarella (v)

Carpaccio of watermelon, and toasted pumpkin seeds (v)

Risotto of woodland mushrooms & aged Parmesan (v)

Cured bacon Caesar salad, poached hens egg

Pressed terrine of wild rabbit, woodland mushrooms & caramelised apples

Sauted Angley School Farm calf's liver, confit onions

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Slow roast Angley School Farm rump of beef, Yorkshire pudding (cooked pink unless otherwise stated)

Grilled South Coast mackerel, tomato fondue, local cockles & spring peas

Pan-fried hake, buttered samphire & brown crab Caesar salad

Slow-roast belly of Kentish Middle White pork, pan roast potatoes

Loin of Tenterden 'rose' veal, broth of spring vegetables

Souffle of Kellys Canterbury goats cheese & young spinach (v)

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Kentish strawberry & summer berry cocktail, lavender sorbet

Coconut & Alphonso mango pannacotta

Vanilla crème brûlée with hazelnut shortbread

Milk chocolate delice, spiced cherries & Tahitian vanilla ice cream

Selection of ice cream or sorbet

Selection of Kentish farmhouse cheeses with Toke Farm apple chutney (£2.50 supplement)

**2 courses £15.95 3 courses £18.95 Child's 2 course lunch £10.50**

For parties of 10 or more, a suggested 10% service charge will be added to your bill