



the mulberry tree

Sample Sunday Lunch Menu

Smoked almonds ~ marinated olives ~ £3.10

Risotto of roasted butternut squash and sage (v)

French Onion soup with Gruyere croutes

Grilled South Coast mackerel, spiced butter, caper & raisin vinaigrette

Chicken liver & Biddenden honey parfait, apple chutney

Beetroot, goats cheese & walnut vinaigrette (v)

Potted Mulberry Tree pork, pickled vegetables & toast

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

Whitstable haddock & mussel fish pie, crispy fried quail egg

Confit Gressingham duck leg

Pan-fried Romney Marsh lambs liver and bacon, creamed potato

Roast Mulberry Tree belly of pork, Yorkshire pudding

Gruyère & leek tart, buttered brussel leaves (v)

All main courses are accompanied by roast potatoes & seasonal vegetables

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Seasalt caramel parfait, peanut butter ice cream

Lemon posset, blueberry compote, shortbread

Coconut rice pudding, pineapple & toasted coconut ice cream

Vanilla crème brulee, chocolate biscotti

Taste of Mulberry Tree desserts ~ ideal for 2 to share! (charged as 2 desserts + £4.75 supplement)
(please allow 15 minutes)

Home churned ice cream & sorbet
(Vanilla, peanut butter, strawberry ~ pear cider, spiced apple, pineapple)

British farmhouse cheeses, quince jelly, biscuits (£3.00 supplement)

2 courses £17.50 3 courses £20.50 Child's 2 course £12.50

All dishes may contain traces of nut ~ please discuss any serious food allergies with a member of staff.
Please note that all of our dishes are prepared to order., therefore during busy periods we would ask for your patience.
For parties of 8 or more, a 10% service charge will be applied to the bill