





SNACKS, NIBBLES & SOUP	BREAD & OLIVES VE GFO with balsamic vinegar and extra virgin olive oil FALAFEL BITES & HOUMOUS VE GF beetroot and chilli falafel bites and houmous with a dressed salad garnish	£4.65 £6.20	SANDWICHES	All sandwiches and focaccia are served a dressed side salad TOMATO, MOZZARELLA & PESTO FOCACCIA focaccia filled with tomato, mozzarella, salad leaves, mayonnaise and basil pesto	with a £8.95
	HOUMOUS & CRUDITÉS VE GFO with sliced flatbread	£6.20		MOZZARELLA & PROSCIUTTO FOCACCIA focaccia filled with mozzarella, prosciutto tomato, salad leaves, mayonnaise and basil pesto	£9.95
	ARTISAN SAUSAGE ROLL with a dressed salad garnish and dipping pot Please ask us about todays flavours	from £6.95		FALAFEL & HOUMOUS FOCACCIA VE focaccia filled with beetroot and chilli falafel with houmous, tomato, cucumber and salad leaves	£9.95
	CHEESE & TOMATO TARTLET V with a dressed salad garnish and onion chutney CHUNKY CHIPS OR FRIES	£6.95		HONEY ROAST HAM SALAD SANDWICH GFO sourdough or deli rye filled with honey roast ham, tomato, cucumber, salad leaves and creamy wholegrain	£8.25
	VE GF	£3.35		mustard mayonnaise	
	CHEESY CHUNKY CHIPS OR FRIES V GF	£4.15		PLOUGHMANS VEO GFO sourdough or deli rye filled with Sparkenhoe Red Leicester, caramelised onion chutney, tomato,	£8.25
	SOUP OF THE MOMENT VE GFO with artisan or gluten free bread	£6.15		salad leaves and creamy mayonnaise vegan option made with dairy free 'cheese' and mayo	

SMALL BATCH COOKING & LOCAL PRODUCE

Our dishes are 100% homemade where they can be, and those that aren't are full of locally sourced produce created with the help of local and British producers. To save on waste we only cook in small batches, meaning your food is freshly prepared, but it also means when it's gone, it's gone. So enjoy it while it lasts, but don't worry if you miss out today it'll be back soon!



ARTISAN SAUSAGE ROLL

WITH CHIPS

served hot with a portion of chunky chips, a dressed side salad and dip of your choice

Please ask us about today's fillings

CHEESE & TOMATO TARTLET WITH CHIPS V

served hot with a portion of chunky Ell.80 chips, a dressed side salad and caramelised onion chutney

PLATES

BBQ CHICKEN WRAP GFO

southern fried style chicken goujons, salad leaves, sliced tomato, BBQ sauce, mayonnaise and shredded slaw, wrapped in a soft tortilla, with chunky chips and house pickle slaw

FALAFEL & HOUMOUS WRAP VE | GFO

beetroot and chilli falafel, houmous, shredded slaw, sliced tomato and salad leaves, with chips and house pickle slaw

Cheese facts...

Our cheeses are sourced from The Leicestershire Handmade Cheese Company, including their own Sparkenhoe Blue, Shropshire Blue, Bosworth Field and their brilliant traditional Red Leicester.

BEST OF BRITISH PLATTER

a scrumptious selection of the best locally sourced savoury treats, including: pork pie, artisan sausage roll, locally sourced cheeses, caramelised onion chutney and honey roast ham, with artisan bread, butter and a dressed side salad

£15.50

THE DAIRY BOARD GFO

a dreamy selection of British cheeses and savoury treats including: locally sourced cheeses, caramelised onion chutney, mixed olives, beetroot and chilli falafel and houmous, with artisan bread, butter and a dressed side salad

£15.50

THE PLANT PLATTER

a selection perfectly plant based savoury treats including: beetroot and chilli falafel, houmous, sweet potato bites, mango chutney, mixed olives and crudités, with flatbread and a dressed side salad

BRITISH CHEESEBOARD

a selection of locally sourced British cheeses served with a selection of crackers and biscuits for cheese, caramelised onion chutney, mixed olives and frozen grapes

£10.00

£14.50

ALLERGIES & INTOLLERANCES

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PLATT

If you have an allergy please let us know when you place your order, our team will always be happy to advise. Our recipes and suppliers can change over time, so it is important to let us know about any allergies every time you order. We have strict procedures in place for taking and preparing allergen orders but you should be aware that allergenic ingredients are present on our premises and those of our suppliers. Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination.



QUESADILLAS VEO | GF

two baked tortilla wraps filled with mixed beans, sweetcorn, spring onion, tomato and chipotle chilli spices, with chips, dips and dressed side salad. Choose from:

- Bean & Cheese V | VeO with your choice of mature cheddar V £14.00 or dairy-free 'cheese' Ve

- Chorizo & Bacon

£15.00

PIES OF THE MOMENT

hearty and homemade, filled with from local, seasonal ingredients, served with £15.00 roasted seasonal vegetables

See our Pie Board for today's pie fillings

THAI RED CURRY VEO | GF

a mild Thai red curry with aubergine, sweet potato and red peppers, topped £15.45 with spicy roasted broccoli and cashew nuts, served with steamed white rice

CHICKEN THAI RED CURRY GF

a mild Thai red curry with aubergine, sweet potato and red peppers, topped with roasted broccoli, cashew nuts and slow cooked shredded spicy Thai chicken, served with steamed white rice

MEATBALLS, CHEDDAR MASH & BACON GRAVY GF

beef steak and pork meatballs seasoned with Italian herbs cooked in a rich smoked bacon and onion gravy, served with cheddar mash and seasonal vegetables

£17.00

MANGO CHICKEN WRAP

slow cooked chicken thigh, shallots, and bell peppers in a sticky spiced mango chutney glaze with mayo slaw and salad leaves wrapped in a soft tortilla, with chips and house pickle slaw

£15.95

SRIRACHA BRISKET FLATBREAD

a large khobez bread layered with sriracha mayo, shredded lettuce, sweet pickle slaw, tomatoes, cucumber and bell peppers, topped with slow cooked Thai spiced brisket, lime and coconut yogurt drizzle and sliced red chilli

£16.50

SWEET POTATO PAKORA FLATBREAD VE

a large khobez bread layered with chunky mango chutney, shredded lettuce, sweet pickle slaw, tomatoes, cucumber and bell peppers, topped with baked sweet potato pakora bites, lime and coconut yogurt drizzle, crunchy cashews and sliced red chilli

£15.50

HOME COOKING WITHOUT THE HASSLE

Let's face it weekends are for sitting back, relaxing and spending time with friends and family, after all, you have just spent all week at work! So, it's time to enjoy some home cooking but without the hassle here at The Cherry Tree. Each month we choose a selection of dishes to suit the season, putting our twist on some hearty classics and bringing you interesting flavours from around the globe, packing all of our dishes with lots of lovely local and British produce.



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AFFOGATO VEO

a shot of rich espresso coffee served alongside a scoop of ice cream and XL Lotus Biscoff biscuits

£5.70

ICE CREAM VEO | GF

one, two or three scoops of locally produced Dreamy Cow Farmhouse Ice Cream or Jude's vegan ice cream	l scoop £1.75
Choose from: • Creamy Vanilla • Chocolate Orange	2 scoops £3.50
• Rum & Raisin • Caramel Crunch • Raspberry Pavlova	3 scoops £5.25

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CAKES, BAKES & DESSERTS

see our cake domes and blackboard for today's selection of cakes, bakes and desserts.

All can be enjoyed with a scoop of ice cream or creamy vanilla custard.

BRITISH CHEESEBOARD & PORT

Without Port £10.00

a selection of locally sourced British cheeses served with a selection of crackers and biscuits for cheese, caramelised onion chutney, mixed olives and frozen grapes

With Port £14.00

TOO FULL...FANCY A CUPPA?

see our drinks list for our selection of coffees and loose leaf teas. Dairy free alternatives available.

LOVELY LOCAL PRODUCE

One of the benefits of being 100% independent is that we get to choose who we work with for 100% of our food supply, so where does it all come from...meat and poultry from Joseph Morris, cheese from The Leicestershire Handmade Cheese Co., pork pies and ham from Sercombes, sweet treats from Baked Brownies, ice cream from Dreamy Cow, bread from John Dwyer Bakery, salad, fruit, vegetables and herbs from our garden, local grocers and occasionally the village allotments.





MORE THAN JUST FOOD AND DRINK

We love to work with our suppliers to not only bring great produce but we're also planning some interesting events too. We've already been lucky enough to host Rugby Distillery and Saxby's Cider to showcase our food, great local producers and the fantastic range of drinks that compliment our menu.