

The Cherry Tree

EAT. DRINK. RELAX.

SMALL PLATES

Bread & Olives	£4.65
Falafel Bites & Houmous	£6.20
Houmous & Crudites	£6.20
Festive Sausage Roll	from £6.95
Cheese, Tomato & Onion	
Chutney Tartlet	£6.95
Soup of the Moment	£6.15

SANDWICHES

served in fresh focaccia bread with a dressed house salad (gluten free bread also available)	
BBQ Brisket	£9.95
Slow cooked brisket, creamy house slaw, pickled red onion, lettuce and BBQ sauce	
Sweet Potato Pakora	£9.95
Sweet potato pakora, Indian style onion chutney, bell pepper, pickled red onion, lettuce and mayo	
Ham Salad	£8.95
Honey roast ham, tomato, cucumber, lettuce and wholegrain mustard mayonnaise	
Leicestershire Ploughman's	£8.95
Sparkenhoe Red Leicester cheese, onion chutney, tomato, lettuce and mayonnaise	

WRAPS

served with house pickle slaw and chips or fries (gluten free tortilla also available)	
BBQ Chicken	£14.95
Southern fried chicken goujons, lettuce, tomato, BBQ sauce, mayonnaise and shredded cabbage in a soft tortilla wrap	
Falafel & Houmous	£13.95
Beetroot and chilli falafel, houmous, sliced peppers, shredded cabbage and lettuce in a soft tortilla wrap	



DECEMBER MAINS

Winter Game Stew	£17.50
Slow cooked mixed game, carrots, shallots and chestnut mushrooms in a rich red wine, orange, redcurrant and thyme sauce, served with creamy mashed potatoes and roasted seasonal vegetables	
Mexican Chicken Stew	£16.75
Slow cooked chicken thighs, black beans, shallot, garlic, sweetcorn and Swiss chard in a rich smoky tomato sauce topped with mature cheddar, served with toasted ciabatta	
Thai Red Curry	£15.50
Chicken Thai Red Curry	£16.50
Aubergine, sweet potato and red peppers Thai red curry topped with spicy roasted broccoli (and Thai spiced Chicken if going meaty), cashew nuts and sesame seeds, served with steamed white rice	
Christmas Kofta Wrap	£15.95
Turkey and smoked bacon kofta, sage and onion stuffing, shredded festive slaw, lettuce, cranberry sauce and mayonnaise in a soft tortilla wrap served with house pickle slaw and chips or fries	
Festive Vegetable Wrap	£15.50
Roasted mixed winter vegetables, sage and onion stuffing, shredded festive slaw, caramelised onion chutney and plant based mayonnaise in a soft tortilla wrap served with house pickle slaw and chips or fries	

PIES OF THE MOMENT

served with roasted seasonal vegetables

Please see today's from £15.00 blackboard for pie fillings

All pies are topped with creamy mashed potatoes or our signature sliced potato and herb crumb. Both meat and vegetable based pies are available, and are gluten free unless stated otherwise.



- Vegetarian |



- Plant Based |



- PB Option Available |



- Gluten Free |



- GF Option Available

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CAKES, BAKES & DESSERTS

See our blackboard for today's selection of cakes, bakes and desserts

Plant based and gluten free options are available  

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

AFFOGATOS

Affogato

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

Pedro Ximenez Affogato

A glass of Pedro Ximenez sherry served alongside a scoop of ice cream and Lotus Biscoff biscuits

The 'Mark-ogato'

A shot of rich espresso coffee and a measure of Tia Maria served alongside a scoop of vanilla ice cream, homemade honeycomb and Lotus Biscoff biscuits

ICE CREAM

One, two or three scoops of locally made Dreamy Cow Farmhouse Ice Cream or Jude's vegan ice cream	1 scoop £1.75
	2 scoops £3.50

Choose from:

- Creamy Vanilla
- Wild Cherry
- Caramel Crunch
- Rum & Raisin
- Coconut 

CHEESE & PORT

British Cheeseboard £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

British Cheeseboard & Port £14.50

As above but with a glass of Cockburn's Special Reserve Port

DIGESTIFS & LIQUEURS

Courvoisier VS Cognac

A classic digestif; smooth, complex brandy

Cockburn's Special Reserve Port

Classic fortified wine, rich and smooth

Drambuie

Scotch whisky liqueur with honey, herbs, and spices

Baileys Irish Cream

Creamy, sweet and smooth Irish whisky liqueur

Tia Maria

Coffee liqueur with hints of vanilla, rich and dark

Cherry Tree Tipples

A selection of homemade 'port' and liqueurs

Limoncello

Sugary sweetness with intense fresh lemon zest

Cointreau

Zesty orange with a touch of warmth and sweetness

Chambord

The classic sweet black raspberry liqueur

Stones Ginger Wine

Warming, gently spiced and sweet

FANCY A CUPPA?

Turn over for our selection of coffees and loose leaf teas



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