

The Cherry Tree

EAT. DRINK. RELAX.

SMALL PLATES

Bread & Olives	 	£5.55
Falafel Bites & Houmous	 	£6.95
Houmous & Crudites	 	£6.95
Sausage Roll		from £7.55
Cheese, Tomato & Caramelised Onion Chutney Tartlet	 	£7.55
Soup of the Moment	 	£6.95

SANDWICHES

served in fresh focaccia bread with a dressed house salad (gluten free bread also available)

Chicken Salad		£9.95
Shredded lemon pepper chicken, tomatoes, cucumber, lettuce and mayonnaise		
Falafel & Houmous	 	£9.95
Beetroot and chilli falafel, houmous, tomatoes, cucumber, lettuce and plant-based 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		£15.50
Southern fried chicken goujons, lettuce, tomato, BBQ sauce, mayonnaise and shredded cabbage in a soft tortilla wrap		
Sweet Potato Pakora	 	£14.50
Sweet potato pakora, mango chutney, plant-based mayo, peppers, shredded cabbage and lettuce in a soft tortilla wrap		

JANUARY/FEBRUARY MAINS

Veggie Packed Chilli	 	£15.00
Mixed beans, bell peppers, garlic, and onion in a Mexican spiced tomato sauce topped with your choice of sour cream and mature cheddar or dairy free' cheese', served with steamed white rice		
Chorizo & Bacon Topped Chilli	 	£16.00
Mixed beans, bell peppers, garlic, and onion in a Mexican spiced tomato sauce topped with sour cream, crispy chorizo and smoked bacon served with steamed white rice		
Venison Sausage & Mash		£17.50
Joseph Morris venison sausages in a rich smoked bacon and red onion gravy, served with creamy mashed potatoes and roasted seasonal vegetables		
Duck in Port & Juniper	 	£18.00
slow-cooked duck leg with a rich port, juniper and orange sauce, served with creamy mashed potatoes and roasted seasonal vegetables		
Curried Chicken Flatbread		£16.50
A large khobez bread layered with mango chutney, lettuce, tomatoes, cucumber, bell peppers, sweet pickle slaw, shredded north Indian spiced chicken thighs, coconut yogurt, kalonji seeds and cashew nuts		
Curried Cauliflower Flatbread	 	£16.00
A large khobez bread layered with mango chutney, lettuce, tomatoes, cucumber, bell peppers, sweet pickle slaw, roasted curried cauliflower, coconut yogurt and cashew nuts		

PIES OF THE MOMENT

served with roasted seasonal vegetables

Please see today's	 	from £16.00
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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HOMEMADE PASTRIES

served hot with dressed house salad and chips or fries
please ask your server about today's fillings

Sausage Rolls	from £12.80
Cheese Tartlets 	£12.80

QUESADILLAS

served with a dressed house salad and chips or fries

Chorizo & Bacon  	£16.00
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Corn tortillas filled with spiced mixed beans, sweetcorn, spring onion, tomato, cheddar cheese, chorizo and smoked bacon

Bean & Cheese  	£15.00
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Corn tortillas filled with spiced mixed beans, sweetcorn, spring onion, tomato and cheddar cheese

Bean & Dairy Free 'Cheese'  	£15.00
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Corn tortillas filled with spiced mixed beans, sweetcorn, spring onion, tomato and dairy free 'cheese'

PLATTERS

Best of British	£17.50
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A selection of the best locally sourced savoury treats: pork pie, sausage roll, assorted cheeses, onion chutney and honey roast ham, with artisan bread, butter and dressed salad

The Dairy Board 	£17.50
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A selection of British cheeses and savoury treats: assorted cheeses, onion chutney, mixed olives, beetroot and chilli falafel and humous, with artisan bread, butter and dressed salad

The Plant Platter  	£16.50
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A selection plant based savoury treats: beetroot and chilli falafel, humous, sweet potato bites, mango chutney, mixed olives and crudités, with artisan bread and dressed salad

British Cheeseboard	£10.00
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A selection of locally sourced British cheeses served with an assortment of crackers and biscuits, caramelised onion chutney, mixed olives and frozen grapes

CHIPS & SIDES

Chips / Fries  	£3.55
Cheesy Chips or Fries 	£4.55
House Side Salad  	£4.95
Roasted Vegetables  	£5.75

CHILDRENS

Smaller meals for under 12s

Chicken Goujons & Chips  	£8.25
with a dressed side salad or baked beans	
Tomato & Basil Pasta 	£8.25
with a dressed side salad and a slice of artisan bread	
Veggie Fingers & Chips 	£8.25
with a dressed side salad or baked beans	
Soup of the Moment  	£6.95
with artisan or gluten free bread	

DOGS

Doggie Sausages	from £1.50
Indy Portion (1 sausage)	
Bertie Portion (2 sausages)	
Scrambled Eggs 	from £1.50
Indy Portion (1 egg)	
Bertie Portion (2 eggs)	
Doggie Combo	£3.00
The 'Bramble' (1 egg & 1 sausage)	
Canine Menu Chews 	£2.95
Long lasting dried meat chews to keep pup occupied, choose from Rabbit, Boar and Buffalo	
Don't forget dogs drink for free, just ask us for a water bowl, dog blankets are also available	

Allergies & Intolerances

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.

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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

from £5.90

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 £2.25
locally made Dreamy Cow per scoop
Farmhouse Ice Cream or
Hackney Gelato sorbetto

Choose from:

- Creamy Vanilla
- Wild Cherry
- Christmas Pudding
- 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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