



The Cherry Tree Inn

For starters...

<i>Chef's soup of the day with crusty bread.</i>	<i>£4.95</i>
<i>Potted salmon and prawns topped with dill butter.</i>	<i>£7.25</i>
<i>Warm chicken herb fillets pan fried in garlic butter, on mixed leaf and garnished with bacon lardons.</i>	<i>£5.95</i>
<i>Whipped stilton on a bed of rocket and watercress, with fresh fig and celery.</i>	<i>£5.50</i>
<i>Confit of duck leg combined with a red onion and plum chutney on an orange salad.</i>	<i>£6.95</i>
<i>Avocado and smoked salmon salad on mixed leaf with a blue cheese dressing.</i>	<i>£6.95</i>
<i>Smoked haddock welsh rarebit on a tomato salad with a citrus vinaigrette.</i>	<i>£5.50</i>
<i>Tomato bruschetta on salad leaves with a herb and balsamic dressing.</i>	<i>£5.25</i>
<i>Mushroom pate with a red onion and sweet chilli chutney, served with toast.</i>	<i>£5.25</i>
<i>Mixed olives served with warm olive bread.</i>	<i>£3.95</i>

For main course...

<i>Pan fried supreme of chicken filled with chestnut and thyme stuffing, served with a wild mushroom and madeira sauce.</i>	<i>£10.95</i>
<i>Pork medallions on a sweet potato mash with a cider and grain mustard sauce.</i>	<i>11.25</i>
<i>Lambs liver and bacon, pan fried and served on a carrot mash with rich onion gravy.</i>	<i>£10.95</i>
<i>Roasted duck breast on hash browns with a port wine and black cherry sauce.</i>	<i>£13.95</i>
<i>Duo of steamed puddings - steak and kidney and beef and ale served with a rich beefy gravy.</i>	<i>13.95</i>
<i>Grilled 10oz Sirloin £18.95, 12oz Rump £17.95, 8oz Fillet £21.95 All steaks garnished with grilled tomato, mushrooms and onion rings.</i>	
<i>Baked mustard coated halibut on a leek, bacon and pea broth.</i>	<i>£16.50</i>
<i>Pan fried salmon steak with a mustard seed and caper butter topped with a toasted crumb.</i>	<i>£11.95</i>
<i>Poached smoked haddock on a bed of spinach with a shrimp and chardonnay cream sauce.</i>	<i>£11.95</i>
<i>Catch of the day. Pan fried, grilled or deep fried. Your choice.</i>	<i>M.P.</i>

*All main courses are served with a selection of potatoes
and fresh vegetables.*

Chef's daily specials and Catch of the day...

Please see the chalk boards or ask your server for details.

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Vegetarian choices...

<i>Vegetable risotto stuffed tomatoes with a green pesto and white wine sauce.</i>	<i>£9.95</i>
<i>Vegetarian sausage casserole with beans and savoury red cabbage.</i>	<i>£10.25</i>
<i>Chestnut and mixed wild mushroom bourguignonne pie, with a rich vegetarian gravy.</i>	<i>£10.75</i>
<i>Spicy couscous stuffed bell peppers with a tomato and fresh herb sauce.</i>	<i>£9.95</i>

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Side dishes...

<i>Mixed salad.</i>	<i>£3.95</i>
<i>Fresh asparagus spears.</i>	<i>£3.95</i>
<i>Red onion and tomato salad with a garlic olive oil dressing.</i>	<i>£2.95</i>
<i>Sautéed garlic mushrooms.</i>	<i>£3.95</i>
<i>Sauces to accompany steaks - pepper, red wine or Dijon mustard.</i>	<i>£3.50</i>

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Please note that some foods may contain traces of nut.



Gratuities are at the customer's discretion.

All prices include VAT at 20%.

For Dessert...

<i>Chef's steamed pudding of the day</i>	<i>£5.75</i>
<i>Baked fig and gingerbread cake served with honey and ginger ice cream</i>	<i>£5.95</i>
<i>Meringue with caramelised oranges and a Baileys and white chocolate sauce</i>	<i>£5.95</i>
<i>Chocolate truffle cake</i>	<i>£5.75</i>
<i>Chococcino shots: a duo of shot glasses filled with chocolate and cappuccino</i>	<i>£5.75</i>
<i>Chef's cheesecake of the day</i>	<i>£5.50</i>
<i>A refreshing lime, coconut and mango syllabub served with an orange shortcake</i>	<i>£5.50</i>
<i>Various ice creams or sorbets</i>	<i>£4.95</i>
<i>Selection of cheeses</i>	<i>£7.95</i>

*All desserts are served with a choice of custard,
ice cream or fresh cream.*

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<i>Regular coffee or a selection of teas</i>	<i>£1.95</i>
<i>Cappuccino or Latte</i>	<i>£2.25</i>
<i>Liqueur coffees available</i>	

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*Thank you for your custom and we look
forward to seeing you in the future.*