





BREAD & OLIVES VE | GFO

with balsamic vinegar and extra virgin ±4.50 olive oil

FALAFEL BITES & HOUMOUS VE | GF

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SNACKS

beetroot and chilli falafel bites and houmous with a dressed salad garnish

HOUMOUS & CRUDITÉS

VE | GFO £6.00 with sliced flatbread

ARTISAN SAUSAGE ROLL

with a dressed salad garnish and from dipping pot £6.75

Please ask us about todays fillings

CHEESE & TOMATO

with a dressed salad garnish and onion chutney

CHUNKY CHIPS VE | GF
properly British chunky chips

CHEESY CHUNKY CHIPS V

properly British chunky chips topped £4.00 with melted mature cheddar

SOUP OF THE MOMENT

VE | GFO
with artisan or gluten free bread

SOUP & A SANDWICH

VEO | GFO

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SANDWICHI

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£6.75

soup of the moment with a half sandwich and salad garnish, choose from the sandwich fillings below

SANDWICHES GFO

with artisan or gluten free bread, a from dressed salad garnish and crisps, £6.75 fillings are listed below:

- Sercombes Honey Roast Ham on its own or with your choice of: sliced tomato, caramelised onion chutney or wholegrain mustard mayonnaise

- Montgomery Cheddar on its own or with your choice of: sliced tomato or caramelised onion chutney

- Ham & Cheddar sliced Sercombes ham and Montgomery

Cheddar with creamy mayonnaise

- Leicestershire Ploughmans VeO

Sparkenhoe Red Leicester, caramelised onion chutney, tomato, salad leaves and creamy mayonnaise

vegan option made with dairy free 'cheese' and mayo

- Houmous Salad Ve lashings of houmous with tomato, cucumber and salad leaves

 Falafel & Houmous Salad Ve beetroot and chilli falafel with houmous, tomato, cucumber and salad leaves

from

£5.95

£8.50

Plain Ham or Cheddar and Houmous Salad £6.75

Ham & Cheddar £7.75

Leicestershire Ploughman's £7.75

All other fillings

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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

£11.00

Please ask us about today's fillings

CHEESE & TOMATO TARTLET WITH CHIPS V

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

£11.00

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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

£14.50

FALAFEL & HOUMOUS WRAP VE | GFO

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

£13.50

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

£15.00

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

f.15 00

THE PLANT PLATTER

VE | GFO

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

£14.00

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

£9.75

ALLERGIES & INTOLLERANCES

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 £13.50 or dairy-free 'cheese' Ve

- Chorizo & Bacon £14.50

PIES OF THE MOMENT

VEO | GF

hearty and homemade, filled with from local, seasonal ingredients, served with £14.50 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 £15.00 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

BOEUF PROVENÇALE GF

beef steak, smoked bacon, onions, garlic, tomatoes, carrots and Niçoise olives in a rich red wine, rosemary and thyme gravy served with creamy mashed potatoes and seasonal vegetables

£16.50

VENISON KOFTA WRAP

GFO

venison kofta, cacik yogurt sauce, sliced tomatoes, cucumber, pickle slaw and salad leaves wrapped in a soft tortilla, with chunky chips and house pickle slaw

£15.50

CURRIED BRISKET FLATBREAD

a large khobez bread layered with mango chutney, shredded lettuce, sweet pickle slaw, tomatoes, cucumber and bell peppers, topped with slow cooked curried brisket, coconut yogurt drizzle crunchy

£16.00

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, coconut yogurt drizzle, crunchy cashews and fresh corjander

£15.00

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.

CAKES & BAKES VEO | GFO

perfect as a sweet side to a cuppa, on their own or as a pud with a scoop of ice cream, choose from today's selection in the cake domes

from £3.50

Ask us about today's Ve & GF selection

BROWNIE & ICE CREAM

VEO | GFO

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a warm gooey chocolate brownie £6.20 served with a scoop of ice cream

Ask us about today's brownie flavours

RASPBERRY & ALMOND SPONGE

a moist almond frangipane sponge £6.70 with pools of raspberry jam and toasted flaked almonds served warm with your choice of ice cream or creamy custard

APPLE CRUMBLE SLICE VEO

a crisp shortbread base smothered in a layer of cinnamon apple filling topped with a brown sugar crumble, served warm with ice cream VeO or custard and a drizzle of caramel sauce

AFFOGATO VEO

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

£5.50

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 £1.70

Choose from:

2 scoops £3.40

 Creamy Vanilla Chocolate Orange

3 scoops £5.10

 Caramel Crunch Raspberry Pavlova

Coconut Ve

PORT

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

£9.75

Without Port

With Port £13.50

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

£5.70

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.



Specially curated by our Chief Taster Bertie the collie dog and her little friend Indy.

DOGGIE SAUSAGES

Indy Portion (1 sausage)
Bertie Portion (2 sausages)

from £1.00

SCRAMBLED EGGS GF

Indy Portion (1 egg)
Bertie Portion (2 eggs)

from £1.00

DOGGIE SAUSAGE & EGG

Bertie Portion (1 egg & 1 sausage)

£2.00

Don't forget dogs drink for free, just ask us for a water bowl, dog blankets are also available

Did you know...

DOG MENU

that we go on regular dog walks from The Cherry Tree through the lovely countryside right here on our doorstep. All walks are free to attend and are 'no dog required', just turn up and come for a stroll with Chris, Bertie and friends



SOUP OF THE MOMENT

VE | GFO

£5.95

with sour dough or or gluten free bread

CHICKEN GOUJONS &

CHIPS GF

£8.00

with a dressed side salad or baked beans

TOMATO & MASCARPONE

PASTA V

HILDREN'S MENU

£8.00

with a dressed side salad and a slice of sour dough bread

VEGGIE FINGERS & CHIPS

VE

£8.00

with a dressed side salad or baked

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.