

To Start or Share

(Individual size in brackets)

Vegetarian Mezze Olives, flat bread, sun blushed tomatoes, paprika hummus, grilled halloumi, roasted red peppers (7.00) **10.00**

Cold Sea Food Platter Locally smoked shell on prawns, mackerel pate, locally smoked salmon, lemon mayo, granary bread (7.50) **12.00**

Chilli Cheese Nachos(gf) Tortilla crisps, chilli con carne, cheese, jalapenos, sour cream (7.50) **12.00**

Mains

Local Ham, Egg & Handcut Chips(gf) 2 fried eggs **10.50**

3 Egg Cheese Omelette(gf) Handcut chips, dressed salad **10.00**

Vegan Thai Green Sesame & Coconut Curry (v,gf,df) Brown coriander and spring onion rice **12.50**

The Cherry Tree Burger 7oz steak burger, bacon, mozzarella cheese, handcut chips, homemade coleslaw **12.50**

Add chilli con carne **1.00**

Traditional Creamy Smoked Fish Pie (gf) Topped with cheddar & chive mash, dressed watercress salad **14.00**

Fish & Chips Beer battered cod or haddock, handcut chips, homemade tartare sauce, homemade mushy peas **12.50**

BBQ Baby Back Chipotle Ribs(gf,df) Handcut chips, chilli corn on the cob **14.00**

Halloumi & Butternut Squash Burger With peppers, mint and smashed avocado, brioche bun, handcut skinny fries, chipotle mayo **12.50**

Something on the side

Bread & Butter 1.20

Handcut Chips 3.00

Beer Battered Onion Rings 3.00

Cheesy Chips 3.50

Garlic & Mozzarella Toasted Ciabatta 4.00

Mixed Olives, Warm Ciabatta, Oil & Balsamic Vinegar 5.50

Please also see our specials boards and order at the bar when you are ready

All of our menu items are created from scratch using the finest locally sourced ingredients. Many of our meals can be adapted to suit most dietary needs, please feel free to speak to staff about these or any allergies.

Please keep in mind that during busy periods there may be a slight delay.

**v=vegan
gf=gluten free
df=dairy free**



Lunch Time Menu

(Served until 5)

Jacket Potato (gf) Filling of your choice, dressed salad	8.00
Homecooked Salt Beef Served on toasted Adnams sourdough topped with melted emmental cheese, gherkins & mustard	8.00
Chargrilled Chicken Strips(gf) Crunchy iceberg lettuce, tortilla chips, tomato salsa & set sour cream	7.50
Roasted Vegetable Orzo Pasta Salad Feta cheese, fresh basil & pesto dressing	7.50

Sandwiches

served on white, granary or ciabatta

Suffolk Ham & Salad	6.50
Bacon & Somerset Brie	6.50
Procter's Sausage & Caramelised Onions	6.50
Chicken & Bacon Club	7.00
Prawns with Marie Rose & Rocket	6.75
Cheese & Suffolk Sticky Pickle	5.75
Tuna & Cucumber	6.00
Handcut Chip Butty	4.75

Children's Menu

Ham, Egg & Chips	Suffolk roast ham, free range egg, handcut chips	7.00
Bangers, Chips & Baked Beans	Procter's old English sausages, handcut chips, baked beans	7.00
Fish & Chips	Beer battered cod, handcut chips, tartar sauce, garden peas	7.00
The Little Cherry Tree Burger	4 oz steak burger, toasted bun, cheddar cheese, handcut chips	7.00
Penne Pesto Pasta	Topped with grated parmesan	6.50
Homemade chicken strips	Breaded free range chicken strips, handcut chips	7.00

Many of our main menu items can be scaled down for children. This is particularly true for desserts

Desserts

Chocolate Fudge Brownie Vanilla ice cream, fresh strawberries	6.50
Sticky Toffee Pudding Butterscotch sauce, vanilla ice cream	6.50
Rum & Raisin Crème Brulee Sable biscuit	6.50
Classic Summer Fruit Pudding whipped vanilla cream	6.50
White Chocolate & Gingernut Cheesecake Blueberry & mint compote	6.50
Homemade Ice cream 3 scoops See chalkboard for flavours	3.00
Cherry Tree Cheese Board Suffolk Gold (A creamy semi-hard farmhouse cheddar cheese) Cropwell Bishop Blue Stilton (rich tangy flavour with a velvety-soft texture) Somerset Brie (smokey, oaky & creamy brie) grapes, celery & stokes real ale chutney and a selection of biscuits	8.50

Hot Drinks

Pot of Tea English Breakfast, Mint, Earl Grey	1.80
Espresso	1.80
Double Espresso	2.10
Americano	1.80
Latte	2.20
Cappuccino	2.20
Hot Chocolate	2.50
Double Macchiato	2.20