

THE MULBERRY

APPETISERS

Food allergies & intolerances - please speak to staff about our ingredients when placing your order

SALAD AUTUMN

ROCKET, MIXED LEAVES, BEETS, TEARDROP TOMATOES, PLUMS, SOFT GOAT CHEESE, WALNUT DRESSING 7.00

WARM CROSTINI OF ROASTED WOOD PIGEON

CREAMED YELLOW SPLIT PEA, BLACK FIGS, PORT WINE HONEY GLAZE 7.50

BLACKENED ADRIATIC PRAWNS

SPICY FRUIT SALSA, GREEK YOGURT, MINT 8.00

WARM SALAD PUGLIESE

BUFFALO MOZZARELLA, ROASTED PEPPERS, TOMATO, PROSCIUTTO, ROCKET, AGED BALSAMIC VINEGAR 8.00

ANGEL HAIR PASTA OLIO E AGLIO

PRAWNS, GARLIC, CHILI, COURGETTE, OLIVE OIL 8.00



ENTRÉE

FRESH FISH OF THE MOMENT MARKET PRICE

THICK CUT GRILLED LAMB CHOPS

CANNELLINI BEANS, LYONNAISE POTATOES, SPINACH, RED WINE JUS 17.50

SAUTÉED MEDALLION OF SCOTTISH VENISON LOIN

PARSNIP PURÉE, FRICASSEE OF ROOT VEGETABLES, BLACKBERRIES, FORESTIERE POTATOES 23.00

AGED NORFOLK BEEF SIRLOIN TAGLIATA

ROCKET, PARMESAN SALAD, CROCCANTE POTATOES, RED WINE JUS 19.50

SAUTÉED LOIN STEAK OF SUFFOLK PORK

TALEGGIO CHEESE FONDUE, CHESTNUT MUSHROOMS, GARLIC FRENCH BEANS, CRISPY POTATOES 16.50

HERB ROAST FRENCH CORN FED CHICKEN

YELLOW SPLIT PEA PURÉE, GARLIC FRENCH BEANS, CROCCANTE POTATOES & CHESTNUT MUSHROOMS 16.50

PAN SEARED BREAST OF GRESSINGHAM DUCKLING

POTATO & ONION TART WITH GORGONZOLA, SPINACH & SUFFOLK HONEYCOMB 17.50

TAGLIATELLE PASTA

ROASTED AUBERGINE, RED ONION, TOMATOES, SPINACH, BASIL, SMOKED SCOTTISH ORGANIC CHEESE 10.50

A 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OVER 6

INGREDIENTS ARE SOURCED LOCALLY WHERE POSSIBLE