

THE MULBERRY MARCH 2019

To Commence...

KING PRAWN BRUSCHETTA GARLIC PRAWNS, TOMATO, CHICKPEA, TARRAGON, LOBSTER BUTTER	8.00
DUCK & CHICKEN LIVER PARFAIT CORNICHON, LINGONBERRY, MINI BAGUETTE	7.00
INVOLTINI OF SCOTTISH SMOKED SALMON MASCARPONE, HORSERADISH, CHIVE, CAPERS, DILL, ROCKET & PEAR SALAD, CROSTINI	8.50
OPEN LASAGNE OF RABBIT & CHESTNUT MUSHROOM CRUSHED PEAS, BUTTERNUT SQUASH, SPINACH, MILD MUSTARD CREAM, PARMIGIANO REGGIANO	7.50
SPRING SALAD YOUNG SPINACH, ROCKET, PEA SHOOTS, FRENCH BEANS, NEW POTATOES, SPRING ONION, BEETROOT, PECAN MAPLE DRESSING	7.00

MAIN EVENT

TODAYS FRESH FISH OF THE MOMENT	MARKET PRICE
GRILLED CALVES LIVER ROAST LEEK MASH, WHITE ASPARAGUS, CRISPY PORK BELLY	17.00
THICK CUT SUFFOLK LAMB CHOPS CRUSHED PEAS & MINT, PEPPERS, ONIONS, COURGETTE, NEW SEASON POTATOES	18.00
AGED NORFOLK BEEF SIRLOIN TAGLIATA ROCKET, PARMESAN SALAD, CROCCANTE POTATOES, RED WINE JUS	20.00
STICKY LEMON CHICKEN FRICASSEE OF SPRING VEGETABLES, ROASTED MID POTATOES WITH GARLIC	16.50
ROAST FILLET OF SUFFOLK PORK AU JUS CRISPY APPLE & ONION, BUTTERED SPINACH, CRISPY POTATOES	16.50
SAUTÉED SCOTTISH VENISON LOIN MEDIUM RARE SPICED BUTTERNUT SQUASH, FRENCH BEANS, CHESTNUT MUSHROOMS, LINGONBERRY JUS	24.00
CHICK PEA & SPINACH FRITTERS (V) WITH BEETROOT TZATZIKI	10.50

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES

A 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OVER 6
INGREDIENTS ARE SOURCED LOCALLY WHERE POSSIBLE