

THE MULBERRY

To Commence...

SMOKED DUCK BREAST SALAD

SPINACH, ENDIVE, DATE, ORANGE, GOATS CHEESE, BEETROOT, WARM HAZELNUT DRESSING 8.50

CRISPY FRIED ATLANTIC COD CHEEKS

LEMON GARLIC AIOLI, CRISPY SPINACH 8.00

NEW ENGLAND CLAM CHOWDER

POTATO, ONION, CLAMS, PEPPERS, CHIVES, SALTINE CRACKERS 7.50

WILD BOAR & SWEET ONION TART

APPLE, TALLEGGIO CHEESE, ROCKET, PECANS 8.50

PIGEON ON A LOG

CHESTNUT MUSHROOM, FIG, PORT WINE, THETFORD HONEY GLAZE 8.50

MAIN EVENT

FRESH FISH OF THE MOMENT

MARKET PRICE

SAUTEED MEDALLION OF SUFFOLK PORK FILLET

FRENCH BEANS, TALLEGGIO FONDUE, WILD MUSHROOMS 17.50

LAMB NAVARIN

BRAISED LAMB SHOULDER IN RED WINE, ROSEMARY, ROOT VEGETABLES, OLIVE OIL WHIPPED POTATO 18.00

CALVES LIVER & ONIONS

SUFFOLK BACON, BUTTERED MASH, SPINACH 18.50

STEAK FRITES

GRILLED SIRLOIN OF AGED NORFOLK BEEF, RED WINE JUS, SKINNY FRIES 24.50

SCOTTISH VENISON LOIN SERVED MEDIUM RARE

SWEET & SOUR PEPPERS, TENDERSTEM BROCCOLI, CRISPY POTATOES 22.50

RISOTTO ALLA ZUCCA

BUTTERNUT SQUASH, ROSEMARY, MASCARPONE CHEESE 16.00

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES

INGREDIENTS ARE SOURCED LOCALLY WHERE POSSIBLE