

THE MULBERRY AUG 28/29 2020

To Commence...

INSALATA CALDA

WARM TALLEGGIO CHEESE, NEW POTATOES, SPINACH, BALSAMIC DRESSING, PROSCIUTTO CRUDO 7.00

CORNISH CRAB CAKE

BABY SPINACH, MANGO LIME SALSA 8.50

PIGEON BREAST ON POLENTA

WILD MUSHROOMS, PINK PEPPERCORN SAUCE, ROCKET PEAR SALAD 7.50

OVEN BAKED FLATBREAD

CORN FED CHICKEN, CORIANDER, PEPPERS, MOZZARELLA, CRUNCHY PEANUT SAUCE 7.50

MAIN EVENT

SEAFOOD MIXED GRILL

NEW POTATOES, BUTTERNUT SQUASH, COURGETTE, HEIRLOOM TOMATO OLIVE SALAD 22.00

ROAST SIRLOIN OF AGED NORFOLK BEEF

SLICED OVER GARLIC FRENCH BEANS, CRISPY POTATOES, PEPPERCORN JUS, ROCKET, PARMIGIANO 20.00

GRILLED CALVES LIVER & ENGLISH BACON

SPINACH, LYONNAISE POTATOES 17.00

SALT MARSH LAMB RACK

SUMMER VEGETABLES, ROSEMARY RED WINE JUS, CRISP POTATOES 17.00

PLEASE ASK FOR OUR VEGETARIAN OPTIONS

DESSERT

£7.00

VANILLA PANNACOTTA WITH STRAWBERRIES

WARM RASPBERRY ALMOND TART, VANILLA ICE CREAM

LEMON MERINGUE TART

SALTED CARAMEL CHEESECAKE

A SELECTION OF ARTISAN CHEESES:~ COMPLEMENTED BY WATER CRACKERS & QUINCE JELLY

£2.50 SUPPLEMENT

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