

# THE MULBERRY OCT 8/9/10<sup>th</sup> 2020

## To Commence...

MOULES MARINIÈRE WHITE WINE, GARLIC, CREAM, CRISPY BREAD	7.00
SMOKED DUCK, BEET, GOAT CHEESE SALAD PEAR, WALNUTS, SPINACH, ROCKET, CROUTONS	7.50
CRISPY TEMPURA OF KING PRAWNS & VEGETABLES TENTSUYU DIPPING SAUCE PERFUMED WITH GINGER	8.50
SANTORINI TOMATO FETA FRITTERS COURGETTE, OREGANO, MINT, GREEK YOGURT, HONEY	7.50

## MAIN EVENT

BUTTER ROAST NORWEGIAN HALIBUT ATOP ELVEDEN POTATOES, WILD MUSHROOMS, PETIT POIS A LA FRANCAISE	18.00
ROAST SIRLOIN OF AGED NORFOLK BEEF GARLIC FRENCH BEANS, CRISPY POTATOES, PEPPERCORN SAUCE	21.00
CASSEROLE OF SALT MARSH LAMB SHOULDER ROOT VEGETABLES, OLIVE OIL WHIPPED POTATOES	17.00
SAUTÉED LOIN OF SCOTTISH VENISON BROCCOLI RABE, SUEDE & CARROT, WILD MUSHROOM SAUCE, ROAST ONION MASH	24.00

PLEASE ASK FOR OUR VEGETARIAN OPTIONS

## DESSERT

£7.50

STICKY TOFFEE PUDDING, TOFFEE SAUCE

VANILLA CRÈME BRÛLÉE

WARM PECAN, MAPLE TART, CLOTTED CREAM

DARK CHOCOLATE BROWNIE, DULCE DE LECHE, HONEYCOMB ICE CREAM

A SELECTION OF ARTISAN CHEESES: ~ COMPLEMENTED BY WATER CRACKERS & QUINCE JELLY  
£2 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