

THE MULBERRY WINTER 2018

To Commence...

CRISPY FRIED GOAT CHEESE CROQUETTAS WARM SWEET TOMATO ONION CHUTNEY, PEA SHOOT SALAD	7.00
SPLIT PEA & HAM HOCK SOUP EXTRA VIRGIN OLIVE OIL, BLACK PEPPER CROUTONS	6.50
SEARED SCOTTISH SCALLOPS BROCCOLI RABE, CHIVE BUTTER, BACON DUST	8.50
INSALATA CALDA WITH PROSCIUTTO SAN DANIELE MELTED TALEGGIO CHEESE, NEW POTATOES, CRISPY GREENS, SEMI DRIED TOMATOES	8.00
WILD BOAR & APPLE POLPETTI TOMATO, ROASTED PEPPERS, BALSAMIC VINEGAR, ROCKET	7.50
GRILLED BREAST OF WOOD PIGEON WILD MUSHROOMS, ONION CROSTINI, ROCKET, PORT WINE GLAZE	7.50

MAIN EVENT

TODAYS FRESH FISH OF THE MOMENT	MARKET PRICE
SAUTÉED FILLET OF BLYTHBURGH PORK TALEGGIO CHEESE FONDUE, BRAISED LEEKS, WILD MUSHROOMS, CRISPY POTATOES	17.00
GRILLED CALVES LIVER WITH LEEKS VERY CREAMY MASH, CRISPY LARDONS & ONIONS	18.50
SEARED LOIN OF SCOTTISH VENISON BUTTERNUT SQUASH & CARROT PURÉE, GRATIN POTATOES, CHESTNUT MUSHROOM TRIFLATA	24.00
AGED NORFOLK BEEF SIRLOIN TAGLIATA ROCKET, PARMESAN SALAD, CROCCANTE POTATOES, RED WINE JUS	20.00
GRILLED CHUMP CHOPS OF SALT MARSH LAMB BROCCOLI RABE WITH ANCHOVY GLAZED CARROTS, DAUPHINOISE POTATOES	18.00
LEMON HERB ROAST LOCAL FARM REARED CHICKEN EXTRA FINE GARLIC FRENCH BEANS, VERY CREAMY MASH	16.50
FRESH EGG TAGLIATELLE PASTA (V) TRIFOLATA OF WILD MUSHROOMS, GARLIC, SHALLOTS, WHITE WINE, FRENCH BEANS, PARMIGIANO	12.00

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