THE MULBERRY

To Commence...

CALAMARI FRITTI FRITTI
LEMON GARLIC AIOLI, FLAT PARSLEY 8.50

STICKY PULLED PORK
STEAMED HIRATA BUN, CUCUMBER, SPRING ONION, CORIANDER 8

GRILLED BLACKENED PRAWNS
WATERMELON, FETA, SPINACH, CASHEWS 9

CRISPY POTATO GNOCCHI
WILD MUSHROOM CREAM, ASPARAGUS, PECORINO CHEESE 7.50

SAUTÉED WOOD PIGEON
BLACKBERRIES, LOCAL HONEY, CROUTONS, ROCKET 8

Main Event

FRESH FISH OF THE MOMENT MARKET PRICE

HERB ROAST RUMP OF ENGLISH LAMB
NEW POTATOES, MINT, PEAS, LAMB JUS 20

VENETIAN STYLE CALVES LIVER
BUTTERED MASHED POTATO, SPINACH 19

CHICKEN SCHNITZEL
SAGE LEMON BUTTER, CRISPY POTATOES 17

TAGLIATA OF AGED BRITISH BEEF SIRLOIN
SLICED, RED WINE JUS, TRIPLE COOKED FRIES, ROCKET, PARMIGIANO REGGIANO 24.50

DUCK LEG CONFIT
CANNELLINI BEANS, CHORIZO, CARROT, LEEK, POTATO, DUCK BROTH 17

TROFIE PASTA
LIGURIAN STYLE, FRESH BASIL PESTO, POTATO, FRENCH BEANS 14.00

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES

INGREDIENTS ARE SOURCED LOCALLY WHERE POSSIBLE