

THE MULBERRY JAN 2022

To Commence...

BAKED GOAT CHEESE & SWEET ONION TART BABY SPINACH, PEAR, WALNUT SALAD	8.00
CROSTINI OF WOOD PIGEON RICH LEG CONFIT, CHESTNUT MUSHROOMS, REDCURRANT JUS	7.50
FRICASSÉE OF WILD MUSHROOMS GARLIC CHARRED OLIVE BREAD, SOFT POACHED DUCK EGG, CHIVE BUTTER	8.00
PAPPARDELLE PASTA SLOW COOKED DUCK RAGOUT, SWEET PEAS, GORGONZOLA DOLCE	8.50
FRIED PANKO CRUSTED COD CHEEKS SAFFRON LEMON AIOLI, PEA SHOOTS	8.00
 <u>MAIN EVENT</u>	
FRESH FISH OF THE MOMENT	MKT PRICE
TAGLIATA OF AGED ENGLISH SIRLOIN RED WINE JUS, LYONNAISE POTATOES, ROCKET, PARMIGIANO REGGIANO	21.50
SAUTEED LOIN OF SCOTTISH VENISON LEEK & WILD MUSHROOM GATEAU, PEPPERCORN CRANBERRY JUS	24.00
ORECCHIETTE PASTA CHICKEN, ITALIAN SAUSAGE, TENDER STEM, GARLIC, CHILI, PECORINO CHEESE	16.50
GRILLED LAMB CHOP CRISPY POTATOES, ROASTED PEPPERS, COURGETTE, RED ONION, ROSEMARY INFUSED JUS	17.00
CALVES LIVER & ONIONS, SAGE BUTTER, GARLIC FRENCH BEANS, POTATO & ROOT VEGETABLE GATEAU	18.00
RISOTTO VIALONE NANO SAUTEED SEASONAL VEGETABLES, MUSHROOMS, PARMIGIANO REGGIANO	14.00

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES

INGREDIENTS ARE SOURCED LOCALLY WHERE POSSIBLE