

THE MULBERRY

To Commence...

DUCK RAGU, EGG FETTUCINE PEAS, SHAVED PARMIGIANO REGGIANO	7.50
PAN FRIED CORNISH CRAB CAKE WITH PRAWNS LEMON SAFFRON AIOLI	10.00
OYSTER MUSHROOM, LEEK & POTATO SOUP SOURDOUGH CROUTONS	7.00
DRY BRAISED OCTOPUS & POTATOES WITH TOMATO, PARSLEY, LEMON, GARLIC BREAD	9.50
CRISPY GOAT CHEESE CROQUETTE VINE FRESH TOMATO CHUTNEY, LEMON THYME	7.50
 <p><u>MAIN EVENT</u></p>	
FRESH FISH OF THE MOMENT	MARKET PRICE
ROAST RUMP OF SUFFOLK LAMB SICILIAN VEGETABLE CAPONATA, CRUMBED GOAT CHEESE, LAMB JUS, CRISPY POTATOES	19.00
TAGLIATA DI MANZO GRILLED SIRLOIN OF AGED BEEF, RED WINE JUS, TRIPLE COOKED FRIES, ROCKET, PARMIGIANO	24.00
CALVES LIVER & ONIONS SUFFOLK BACON, CREAMED POTATOES, SPINACH	18.50
SAUTÉED SAGE BUTTERED PORK LOIN STEAK BROCCOLI RABE PUREE, PEPPERS, CRISPY ROAST POTATOES	16.50
SCOTTISH VENISON LOIN BUBBLE & SQUEAK, WILD MUSHROOMS, RED WINE SAGE SCENTED JUS	24.00
RISOTTO ALLO ZAFFERANO LEEK, COURGETTE, SWEET PEAS	14.00

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES

INGREDIENTS ARE SOURCED LOCALLY WHERE POSSIBLE