

THE MULBERRY

To Commence...

CRISPY MONK CHEEKS SAFFRON GARLIC AIOLI, BACON DUST	9.00
YELLOW SPLIT PEA SOUP SMOKED DUCK BREAST, GORGONZOLA (VEGETARIAN POSSIBLE)	7.50
SOUR DOUGH BRUSCHETTA WITH GOATS CURD & BRESAOLA ROASTED PEPPERS, CRISPY SWEET ONION, NORFOLK HONEY (VEGETARIAN POSSIBLE)	8.50
EAST COAST MUSSELS GARLIC, SHALLOTS, WHITE WINE, FRESH CREAM	8.00
GARLIC JUMBO PRAWNS & CHORIZO CHICK PEA, TOMATO, BASIL, FETA, SHELLFISH NAGE, CRISPY SOUR DOUGH	11.00
 <u>MAIN EVENT</u>	
FRESH FISH OF THE MOMENT	MARKET PRICE
PAN ROASTED LAMB RUMP BUBBLE & SQUEAK, RED WINE ROSEMARY INFUSED JUS	20.00
THICK CUT PORK CHOP BALSA MELA, BOULANGERE POTATOES, GARLIC FRIED TENDERSTEM	19.00
BRAISED RABBIT WRAPPED IN PROSCIUTTO SAGE, CHORIZO, PEA RISOTTO "RIZI BIZI"	17.50
CALVES LIVER LYONNAISE SUFFOLK BACON, SAGE ONION SAUCE	18.00
TAGLIATA OF ANGUS BEEF SIRLOIN SLICED OVER CRISPY ROAST POTATOES, ROCKET, PARMIGIANO REGGIANO, RED WINE JUS	24.50
RISOTTO MILANESE CHESTNUT MUSHROOMS	16.00

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES

INGREDIENTS ARE SOURCED LOCALLY WHERE POSSIBLE