

THE MULBERRY SUMMER 2018

To Commence...

BOCCONCINI MOZZARELLA & ROASTED BLACK GRAPE SALAD CRISPY PROSCIUTTO & HAZELNUTS	8.00
CRISPY FRIED JUMBO PRAWNS EDAMAME BEAN SALAD, SWEET CHILI ASIAN DRESSING	8.00
WARM TART OF PINNEYS SMOKED CHICKEN ROASTED PEPPERS, SPINACH & CRÈME FRAÎCHE	7.50
PAN SEARED CORNISH SCALLOPS CORIANDER, YELLOW SPLIT PEA DAHL, CRISPY BACON, APPLE & PEASHOOT SALAD	8.50
ROAST BREAST OF WOOD PIGEON & WILD MUSHROOMS BABY SPINACH, PARMESAN DRESSING, CRISPY PANKO CRUMBS	7.50
CRISPY FRIED WILD BOAR & APPLE CROQUETTAS GRILLED ENGLISH ASPARAGUS, HENS EGG DRESSING, MICRO ROCKET	7.50
ROCKET, PEAR & PARMESAN SALAD BLACK FIGS, ACACIA HONEY, BALSAMELA DRESSING	7.00

MAIN EVENT

TODAYS FRESH FISH OF THE MOMENT	MARKET PRICE
GRILLED NORFOLK QUAIL ATOP TAGLIATELLE PASTA WITH CORIANDER, PECAN PESTO & BROAD BEANS	16.50
SAUTÉED CALVES LIVER & PANCETTA SPRING CABBAGE & MASH, BALSAMIC APPLE JUS	17.50
AGED NORFOLK BEEF SIRLOIN TAGLIATA ROCKET, PARMESAN SALAD, CROCCANTE POTATOES, RED WINE JUS	20.00
GARLIC & ROSEMARY GRILLED DOUBLE LAMB LOIN CHOPS REAL MINT SAUCE, LYONNAISE POTATOES	18.00
PAN SEARED HONEY GLAZED BARBARY DUCK SERVED PINK GARLIC FRIED BROCCOLI STALKS, BUTTERNUT SQUASH, LYONNAISE POTATOES	18.50
SAUTÉED FILLET OF BLYTHBURGH PORK WITH SAGE BUTTER CANNELLINI BEAN PURÉE, WHITE ASPARAGUS, CHESTNUT MUSHROOMS, PARMENTIER POTATOES	16.50
SAUTÉED LOIN OF SCOTTISH VENISON SPICED BUTTERNUT SQUASH, WILD MUSHROOMS, NEW SEASON ASPARAGUS	22.50
PITHIVIER OF NORMANDY CAMEMBERT CHEESE SWEET RED ONION CHUTNEY, NEW SEASON POTATOES	12.50

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