

THE MULBERRY

To Commence...

PARFAIT OF CHICKEN LIVERS FIG PURÉE, CORNICHONS, TOASTED BRIOCHE	8.00
HONEY BAKED GOAT CHEESE PEAR, ROCKET SALAD, CANDIED PECANS, ROASTED GRAPES	8.00
BLACKENED KING PRAWNS, WATERMELON, FETA, PEA SHOOTS , SWEET ONION	8.50
GRILLED SCAMORZA AFFUMICATA PROSCIUTTO, ROASTED PEPPERS, TOMATO, BASIL, CROSTINI	7.50
CRISPY FRIED PANKO CRUSTED COD CHEEKS LEMON GARLIC ROUILLE, CHOPPED TOMATO, RED ONION, CORIANDER	8.00
 <p><u>MAIN EVENT</u></p>	
FRESH FISH OF THE MOMENT	MKT PRICE
HERB BUTTER ROAST NORFOLK CHICKEN CRUSHED POTATOES WITH ROASTED ONIONS, NEW SEASON ASPARAGUS, CHESTNUT MUSHROOMS	17.50
GRILLED CALVES LIVER & SUFFOLK BACON SAUTÉED SPINACH WITH CHESTNUT MUSHROOMS, CRISPY POTATOES WITH LYONNAISE ONIONS	17.00
PORK FILLET MEDALLIONS TALEGGIO CHEESE, FRENCH BEANS, FORESTIÈRE POTATOES, SAGE SCENTED JUS	17.00
STEAK FRITES, MULBERRY FRIES SIRLOIN STEAK, PEPPERCORN SAUCE, ROCKET, PARMIGIANO REGGIANO	22.50
SAUTÉED EXECUTIVE CUT LAMB CHOP GARLIC TENDERSTEM BROCCOLI, SAUTÉ POTATOES, BABY PLUM TOMATOES	19.00
RISOTTO VIA LONE NANO, NEW SEASON ASPARAGUS MASCARPONE CHEESE	14.50

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES

INGREDIENTS ARE SOURCED LOCALLY WHERE POSSIBLE