

# THE MULBERRY

## To Commence...

PANKO CRUSTED COD CHEEKS CRUSHED PEA & MINT, LEMON BUTTER	9
MULBERRY SPRING SALAD WITH SMOKED SALMON ROCKET, SPINACH, FETA, BEETROOT, CUCUMBER, RADISH, TOMATO, LEMON PEPPER DRESSING	11
ORECCHIETTE PASTA TIGER PRAWN, CALAMARI, GARLIC, CHILLI, BASIL, TOMATO SHELLFISH BROTH	12
SAUTÉED WOOD PIGEON CROSTINI MUSHROOM, SPINACH, PORTWINE GLAZE, LOCAL HONEY, PINENUTS	8.50
TARTIFLETTE NEW POTATOES, ONION, CRISPY BACON, MELTED ALPINE CHEESE, ROCKET SALAD	8
 <p><b><u>MAIN EVENT</u></b></p>	
FRESH FISH OF THE MOMENT	MARKET PRICE
HERB ROAST RUMP OF SPRING LAMB GRAIN MUSTARD, ROAST CAULIFLOWER, CHICK PEAS, LEMON	20
PAN FRIED THICK CUT PORK CHOP BRAISED FENNEL & PUY LENTILS, HERB WHIPPED POTATO	17
CALVES LIVER & ONIONS BUTTER CRUSHED POTATO, SPINACH, SUFFOLK BACON	18.50
TAGLIATA OF AGED BRITISH BEEF SIRLOIN STEAK SLICED, RED WINE SAUCE, TRIPLE COOKED FRIES, ROCKET, PARMIGIANO	24.50
BARBARY DUCK BREAST CRUSHED POTATO, LEEK, SWEET PEAS, PORT WINE, LOCAL HONEY	18.00
FRIED POTATO GNOCCHI FRENCH BEANS, PEAS, COURGETTE, FRESH BASIL PESTO, GRANA PADANA	14.00

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES

INGREDIENTS ARE SOURCED LOCALLY WHERE POSSIBLE