

THE MULBERRY JUNE 2019

To Commence...

MULBERRY SUMMER SALAD GRILLED BLACKENED PRAWNS, WATERMELON, FETA, RED ONION CHUTNEY, PEA SHOOTS	8.00
FLASH ROAST BREAST OF WOOD PIGEON ATOP BLUE CHEESE FONDU, PORTOBELLO DUXELLE, PORT WINE PINENUT GLAZE	8.00
INVOLTINI OF SCOTTISH SMOKED SALMON MASCARPONE, GOAT CHEESE, CROSTINI, CAPERS, LEMON OIL	8.50
OPEN RAVIOLI OF CORNISH SCALLOPS SWEET PEA & MINT PURÉE, ASPARAGUS, BUTTERNUT SQUASH, CHIVE BUTTER & CRISPY BACON	8.50
SMOKED CHICKEN & MANGO SALAD ROCKET & ASIAN PEAR SALAD, PEANUT DRESSING	7.50

MAIN EVENT

FRESH FISH OF THE MOMENT	MARKET PRICE
AGED NORFOLK BEEF SIRLOIN TAGLIATA STYLE WITH ROCKET, PARMESAN SALAD, CROCCANTE POTATOES, RED WINE JUS	20.00
BARBARY DUCK BREAST WITH NORFOLK HONEYCOMB PUY LENTILS WITH APPLE BALSAMIC, BUTTERNUT, CARROT, LEEK, CRISPY POTATOES	17.50
CALVES LIVER & GLAZED ONION LEEK MASH, TENDERSTEM BROCCOLI, SAGE BUTTER, VEAL JUS	17.00
GRILLED LAMB CUTLETS CRUSHED BROCCOLI RABE, LYONNAISE POTATOES, ROASTED CHERRY TOMATOES, ROSEMARY JUS	17.50
FILLET OF SUFFOLK PORK WILTED SPINACH, MUSHROOM DUXELLE, TALEGGIO CHEESE FONDU, CRISPY POTATOES	16.50
STICKY LEMON CHICKEN FRICASSEE OF SPRING VEGETABLES, ROASTED MID POTATOES WITH GARLIC	16.50
ANGEL HAIR PASTA (V) CHERRY TOMATO, CAPERS, OLIVES, BASIL	APP 7 MAIN 12.00

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