

THE MULBERRY

Welcome to The Mulberry, our 2-Rosette Restaurant.

Chefs choice of canapés to start

NIBBLES

MIXED OLIVES £5

HOMEMADE FOCACCIA BREAD £5
with Beef Bone Marrow Butter (+£3)

HOMEMADE SOURDOUGH BREAD
with Beef Bone Marrow Butter (+£3)

ASSORTED CHARCUTERIE BOARD £14
with Gherkins, Olives and Focaccia

STARTERS

BEETROOT AND GOAT'S CHEESE PANNA COTTA £15
with Baby Rainbow Beetroot, Beetroot Crisp, Beetroot Gel and a Parsley Sponge

CHESTNUT GNOCCHI £12
with Chanterelle Mushrooms and a Black Truffle Sauce

CHICKEN TERRINE £12
with Red Apples, Capers, Pickled Berries, Green Apple Chutney Purée and Toasted Brioche

SMOKED MACKEREL MOUSSE £13
with Mint Jelly, Compressed Cucumber, Basil Caviar and Melba Ciabatta

Please note that some dishes and drinks may contain allergens, and gluten-free items are prepared in a kitchen that handles gluten. Prices are inclusive of VAT but a 12.5% discretionary service charge applies.

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MAINS

DUCK BREAST £37

Served with Carrot Purée, Aniseed, Tamarind Ketchup, Crispy Potato and a Lavender Duck Sauce

CRISPY COD £29

Served with Dashi, Grilled Fennel, Rice Crisps, Chervil and Samphire Sauce

RUMP STEAK £35

Served with Braised Beef Shin, Rosemary Roasted Sweet Potato, Caramelised Onion Purée, Cavolo Nero and a Red Wine Sauce
(Served pink)

PUMPKIN & FETA WELLINGTON £25

Served with Steamed Kale and a Horseradish Gel (vg)

SIDES

All sides are £6

Chunky Chips
Grilled Hispi Cabbage with Lemon Dressing
Green Beans with Chilli Oil

DESSERTS

PASSION FRUIT DELICE £12
with Lime Meringue, Mango and Lime Sorbet

DARK CHOCOLATE MARQUISE £12
with Salted Caramel and a Pine Nut Ice Cream

WARM PRUNE AND HONEY CAKE £12
with Vanilla Ice Cream

SELECTION OF BRITISH AND FRENCH CHEESE £15
Served with Quince Paste, Celery, Grapes and Crackers

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