

DINNER MENU

CHEF'S SIGNATURE FAVOURITES



SMALL PLATES

Bread & Olives 7 (V/VE/GFA)

Citrus, rosemary, garlic marinade, sourdough

Crispy Calamari 8

Mango salsa, lime aioli, coriander oil

Seasonal Soup 7 (V/VEA/GFA)

Warm sourdough, butter

Camembert to Share 15 (V/GFA)

Rosemary & garlic, toasted ciabatta, red onion marmalade

Wild Mushroom Bruschetta 7 (V/GFA)

Garlic woodland mushrooms, truffle cream, crispy shallots

Spicy BBQ Chicken Wings 9 (GF)

Sticky gochujang glaze, spring onion, sesame



CHEF'S PICKS

Salmon 23 / Vegetable Linguine 18

Spinach, dill cream sauce, rocket, parmesan, seasonal veg

Beer Battered Haddock 22 (GFA)

Chips, mushy peas, tartare sauce

Pan-Seared Seabass 25 (GF)

Crushed new potatoes, green beans, lemon garlic cream sauce

Pork Tenderloin 23 (GF)

Butter roasted new potatoes, cider jus, peach salsa, seasonal greens

Chicken Supreme 22 (GF)

Gouda mash, charred greens, tarragon cream sauce

Pan-Seared Duck Breast 24 (GF)

Honey roasted fondant potato, tenderstem broccoli, orange glaze

Herb Crusted Lamb Rack 27 (GFA)

Creamed potato, green beans, red wine jus

Potato, Leek & Mushroom Pie 19 (VEA/GF)

Creamy potato & cheese topping, seasonal veg

Wild Mushroom Risotto 18 (GFA/VEA/V)

Rocket, herb oil, shaved parmesan - Add salmon / grilled chicken 23

Charred Tenderstem Broccoli, Buttered Seasonal Greens, Parmesan & Truffle Fries, Mixed Leaf Salad - All Sides £4

FROM THE GRILL

Mulberry Signature Burger 18

6oz burger patty, jalapeños, cheese bacon, chipotle mayo

Buttermilk Chicken Burger 18

Tender chicken burger, topped with sriracha mayo

Minted Lamb Burger 19

Topped with cheddar and mint relish

All burgers are served in a brioche bun and come with cos lettuce, onions, tomatoes & fries

Steaks

10oz Ribeye 34 | 10oz Rump 28

All served with roasted tomato, flat mushroom, fries / chips

**+£4 Peppercorn sauce, Red wine jus
Blue cheese or Garlic butter**



DESSERT MENU

CHEF'S SIGNATURE FAVOURITES



ALL DESSERTS 9

WINTER BERRY CHEESECAKE

Vanilla ice cream, winter berries (V)

STICKY TOFFEE PUDDING

Butterscotch sauce, clotted cream, shortbread crumble, fresh berries (V)

ICE CREAM & SORBET

Chef's selection of ice creams & sorbets (VEA)

DARK CHOCOLATE MOUSSE

Pistachio ice cream, fresh berries (GF/N)

VELVET COCONUT RICE POT

Berry coulis and shortbread (VEA)

THE BRITISH CHEESE BOARD

A selection of English cheeses with fruit chutney, cheese crackers and celery (GFA)

