

Welcome to the Mulberry Restaurant. We wish you an enjoyable meal. Should you have any questions regarding our menu, our servers will be happy to help.

CLASSIC COCKTAILS

PASSION FRUIT MARTINI

Fresh passion fruit, Absolut vanilla vodka, Passoa liqueur and lime juice, with a shot of Prosecco on the side.

LONDON MULE TWIST

Bombay Sapphire gin fresh ginger, lime juice and topped with ginger beer and shaken with ice.

NEGRONI

A punchy red aperitif made with equal measures of gin, Antica Formula and Campari for a subtle balance of sweet and bitter.

OLD FASHIONED

Woodford Reserve Bourbon, dashes of Angostura Bitters, brown sugar, garnished with an orange peel.

BELLINI

Fresh homemade peach puree, peach schnapps, topped with Prosecco.

MOJITO

Bacardi Blanco fresh mint, fresh lime, soda water.

THE ROSE PETAL

Bosford Rose gin is enhanced with Strawberry and topped with Fever tonic water or lemonade

All 14.50

MOCKTAILS

VIRGIN BELLINI

Peach purée, topped with lemonade and a dash of lime.

VIRGIN MOJITO (STRAWBERRY / PASSIONFRUIT / PINEAPPLE)

Lime, Mint, Brown Sugar, Lemonade, Fruit Purée

All 10.00

BITES

MARINATED OLIVES

Pitted and marinated in garlic, spices and herbs (V, VG)
4.25

ARANCINI

Roast squash and rosemary, served with lemon Aioli. (V) 5.50

ARTISAN BREAD

With balsamic olive oil (V, VG)
5.50

ZUCCHINI FRITTI

With chilli and mint yoghurt (V, VG)
5.50

STARTERS

SOUP OF THE DAY

With a rustic roll (V, VG)
7.50

TWICE-BAKED CHEDDAR SOUFFLÉ *

With tomato jam (V)
10.25

TOASTED BRIOCHE

With creamy wild mushrooms and a poached egg (V)
7.95

HAM HOCK TERRINE *

With piccalilli, served on toasted granary bread
9.75

PEPPERED MACKEREL &

HORSERADISH PATE

with cucumber, served on toasted ciabatta.
9.75

TRIO OF BEETROOT CARPACCIO

Candied walnut & dill crème fraîche (V)
7.50

CURED SALMON GRAVLAX *

Deep-fried capers, pickled shallots & sourdough bread
9.95

CHICKEN LIVER PARFAIT

With plum and apple chutney & toasted brioche
8.25



MULBERRY RESTAURANT A LA CARTE MENU

MAINS

FEATHER BLADE OF BEEF **

Slow-cooked in a rich red wine and thyme jus, with polenta chips and sautéed kale.
20.75

PORK FILLET TENDERLOIN

Served with savoy cabbage and pancetta, glazed carrots, roasted apple and cider jus
18.50

BEETROOT RISOTTO

With parmesan crisps, baby watercress and balsamic glaze. (V)
14.95

SEAFOOD MEDLEY ***

With prawns, squid, sea bass, red mullet, baby fennel and bouillabaisse sauce
25.75

HERB MARINATED COD LOIN

With cannellini beans, chorizo and wilted spinach.
18.50

CORN-FED CHICKEN BREAST

With dauphinoise potatoes, carrots and thyme jus.
16.50

FROM THE GRILL

OATLANDS 8OZ BEEF BURGER

Served in a pretzel bun with pulled pork, red onion, gem lettuce, tomato, gherkins, served with fries
18.95

HALLOUMI BURGER

Served in a toasted brioche bun with tomato, red onion, gem lettuce, served with skin-on fries (V)
14.95

GRILLED BUTTERFLY HARISSA CHICKEN

With salad, mushroom, tomato & skin-on fries
15.95

RUMP STEAK ***

With grilled tomato, mushroom, watercress & thick-cut chips
26.50

RIB EYE STEAK ***

With grilled tomato, mushroom, watercress & thick-cut chips
26.50

SAUCES

Peppercorn
Blue cheese & Red Wine
Garlic & Herb Butter
All 2.50

SIDES

Herb & garlic bread
Cheesy garlic bread
Fine beans with shallots
Green salad
New potatoes
Skin-on fries
All 3.50

For our guests who have booked a Dinner, Bed & Breakfast package, the following supplements apply

* £2
** £4
*** £10

Any bites, side dishes or extra courses are charged as per the menu price.

CLASSICS

SWEET POTATO & COCONUT MILK CURRY
Served with basmati rice (V, VG)
15.50

FISH AND CHIPS
Battered cod fillet with tartar sauce, mushy peas and chips
16.75
Replace fish with halloumi (V)

CAESAR SALAD
Romaine lettuce with anchovies, parmesan, croutons and Caesar dressing
10.50
Add grilled chicken breast 13.50

DESSERTS

OATLANDS ROYAL CHOCOLATE DELICE

RASPBERRY CHEESECAKE
(GF)

STICKY TOFFEE PUDDING
With vanilla ice cream

COCONUT & MANGO PANNACOTTA
(VG, GF)

JUDE'S ICE CREAM & Soberts
Ask your waiter for flavours

All 8.25

BRITISH CHEESE **
A selection of cheese and biscuits, with chutney, grapes and celery.
12.00

DESSERT WINES

ROYAL TOKAJI LATE HARVEST 2013 50ML
5.75

ELYSIUM BLACK MUSCAT 50ML
7.50

GRAHAM'S LATE BOTTLED VINTAGE 2009 50ML
7.50

HOT BEVERAGES

ESPRESSO COFFEE
Single 2.95
Double 4.05

CAPPUCCINO
4.25

CAFÉ LATTE
4.25

HOT CHOCOLATE
4.75

MOCHA
4.25

MACCHIATO
3.25

TEAS
English breakfast tea
Decaf tea
Earl Grey
Green tea
Assam tea
Chamomile Peppermint
Lemon & ginger

Small 3.50
Medium 6.00



Some of our menu may contain nuts, seeds, and other allergens. V Denotes suitable for vegetarians and VG for vegans. GF denotes gluten-free dishes. Please speak with the manager on duty. Menu is subject to change and selections are subject to availability. A discretionary service charge of 12.5% will be added to your bill.



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