

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. We would also like to welcome your comments on our Mulberry Restaurant TripAdvisor. To review our restaurant, simply go to bit.ly/MulberryTripadvisor.

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

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

OLD FASHIONED

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

FRENCH MARTINI

Ciroc vodka, Chambord Black Raspberry Liqueur and a dash of pineapple juice.

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 12.00

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 7.00

TO SHARE

MARINATED MIXED OLIVES

Pitted and marinated in garlic, spices and herbs
4.25

BREADED HALLOUMI STICKS

With spicy tomato relish (V)
4.75

MOZZARELLA ARANCINI

Filled with leek, celeriac and garden peas, served with sweet chilli sauce (V)
4.75

ARTISAN BREAD

With balsamic olive oil (V, VG)
4.25

HUMMUS

With pomegranate and toasted ciabatta strips (V, VG)
5.25

STARTERS

TRIO OF BEETROOT CARPACCIO

Candied walnut & dill crème fraîche (V)
7.50

CURED SALMON GRAVLAX

Deep-fried capers, pickled shallots & sourdough bread
9.95

SOUP OF THE DAY

With a rustic roll (V)
6.95

TWICE-BAKED CHEDDAR SOUFFLÉ

With red onion marmalade (V)
12.50

TEMPURA PRAWNS

With calamari coated in chilli, salt and black pepper, served with garlic mayo
10.25

CHICKEN LIVER PARFAIT

With plum and apple chutney & toasted brioche
8.25

GRILLED GOATS CHEESE

On granary bread with tomato salsa (V) 8.25



MULBERRY RESTAURANT A LA CARTE MENU

MAINS

RUMP OF LAMB

With a herb crust, dauphinoise potatoes, braised red cabbage, broccoli florets & mint jus
22.50

DUCK BREAST

Served pink, with celeriac rosti, glazed carrots, lemon grass & honey jus
17.95

SLOW COOKED PORK BELLY

With herb crushed new potatoes, carrots, broccoli, cider & whole grain mustard jus
18.50

WILD MUSHROOM & ASPARAGUS RISOTTO

With parmesan crisps and rocket (V)
14.95

SEAFOOD LINGUINE

With a touch of chilli, cuttlefish, peeled prawns & cod in tomato sauce
22.95
Replace linguine for risotto

PAN-FRIED SEA BASS FILLET

With sweet potato fondant, grilled courgette & salsa verde
21.95

CORN-FED CHICKEN BREAST

With dauphinoise potatoes, broccoli & thyme jus.
14.50

FROM THE GRILL

OATLANDS 8OZ BEEF BURGER

Served in a brioche bun with cheese, red onion, gem lettuce, tomato, gherkins, served with skin-on 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
22.50

RIB EYE STEAK

With grilled tomato, mushroom, watercress & thick-cut chips
22.50

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

CLASSICS

CHICKEN CURRY

Served with long-grain rice, mini nann bread & mango chutney
16.50

FISH AND CHIPS

Battered haddock fillet with homemade tartar sauce, mushy peas and chips
15.50
Replace fish with halloumi (V)

CAESAR SALAD

Romaine lettuce with anchovies, parmesan, croutons and Caesar dressing (V)
9.95

Add grilled chicken breast 12.95

DESSERTS

APPLE CRUMBLE CHEESECAKE

STICKY TOFFEE PUDDING
With caramel sauce and vanilla ice cream.

RASPBERRY POSSET & SHORTBREAD BISCUIT

JUDE'S ICE CREAM
Ask your waiter for flavours

All 7.50

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

Regular 3.50

Large 6.00



Some of our menu may contain nuts, seeds, and other allergens. V Denotes suitable for vegetarians and VG for vegans. 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.



MULBERRY RESTAURANT