

## 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.

### ESPRESSO MARTINI

A velvety mix of vodka, espresso, coffee liqueur, topped with coffee beans.

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

### ARTISAN BREAD

With balsamic olive oil (V, VG)  
5.50

## STARTERS

### SEASONAL SOUP

With a rustic roll (V) (GFA)  
7.50

### HAM HOCK TERRINE

Ham hock rillettes Kilner jar, piccalilli, country toast (GFA)  
9.75\*

### CHICKEN LIVER PARFAIT

Kilner jar, marmalade onions, toasted Brioche GFA  
9.50

### BABA GHANOUSH

Kilner jar, tahini dressing, coriander shoots, caraway flatbread VG £9.50

### HERITAGE BEETROOT CARPACCIO

Truffled goats curd, dandelion leaves, apple cinnamon & oat granola (V) (GFA)  
9.50

### SEA TROUT

Yoghurt cured sea trout, cucumber, radish, samphire & poppy seed salad, coriander dressing (GF)  
9.95\*

### BOCCONCINI & ALMOND SALAD

Heritage tomato, baby bocconcini & roasted almond salad, basil oil, basil cress (V) (GF)  
9.50

### SMOKED HADDOCK CROQUETTES

watercress velouté, quails egg  
8.95

### CLASSIC CAESAR SALAD

£8.50 small or large £12.00  
add chicken £8.50 supp (GFA)



## MULBERRY RESTAURANT

## A LA CARTE MENU

## MAINS

### BEER BATTERED HADDOCK

Beer battered haddock fillet, minted peas, charred lemon, tartar sauce, Koffman fries  
19.50

### ROASTED SEA BREAM

Fennel, pea & new potato tartar, fennel puree, tarragon velouté (GF)  
22.95

### ROASTED HAKE

Wilted spinach, South Coast mussel chowder, lemongrass & sea vegetables (GF)  
24.50\*\*

### BEER BATTERED HADDOCK

Beer battered haddock fillet, minted peas, charred lemon, tartar sauce, Koffman fries  
19.50

### GOATS CHEESE SOUFFLÉ PANCAKE

Char grilled asparagus, rocket & frisee salad, parsley pesto (V) (GF)  
17.95

### CORN FED CHICKEN SUPREME

Haricot beans, baby onions & chorizo stew, curly kale (GF)  
22.50

## SIDES

Koffman Fries  
Seasonal Greens  
New Potatoes  
Mixed Leaves  
Rocket & Parmesan

All 4

## FROM THE GRILL

### OATLANDS BEEF BURGER

Brioche bun, balsamic onion jam, smoked bacon, smoked cheddar, Koffman fries  
21.95

### CAULIFLOWER STEAK

Hazelnut vinaigrette, mushroom quinoa, balsamic onions, curried coconut espuma (VG) (GFA)  
18.95

### GRILLED HALLOUMI BURGER

Served with Spicy Mayonnaise, Brioche Bun & Skinny Fries  
17.95

### LAMB RUMP

Truffled new potatoes, crispy oyster mushrooms, tomato, peas, mint & lemon jus (GF)  
29.50\*\*\*

### 8OZ SIRLOIN STEAK

Served with Cherry Vine Tomatoes, Portobello Mushroom, Hand Cut Chunky Chips (GF)  
32.95 \*\*\*

### DRY AGED RIBEYE STEAK

Horseradish ketchup, charred shallot, Koffman fries (GF)  
£32.95\*\*\*

### SAUCES

Peppercorn  
Blue cheese  
Red Wine

All 3

## DESSERTS

### LEMON POSSET

raspberry sorbet, raspberry sauce, shortbread biscuit (GFA)  
8.50

### CHOCOLATE TART

Malted milk chocolate tart, burnt white chocolate crumb, salted caramel Ice cream  
8.50

### BUTTERMILK PARFAIT

Iced buttermilk parfait, strawberry salad, strawberry tuile, strawberry sorbet (GFA)  
8.50

### RICE PUDDING

Warm coconut rice pudding, mango, pineapple & lime salsa, mango gel (VG GF)  
8.50

### BRITISH CHEESE

British artisan cheese selection, biscuits, grapes & chutney (GFA)  
12.50\*\*

### ICE CREAM

Selection of Ice creams & sorbet (VGA) (GF)  
7.50

## HOT BEVERAGES

Espresso Coffee  
Single 2.95  
Double 4.05

Cappuccino 4.25  
Caffe Latte 4.25  
Hot Chocolate 4.75  
Mocha 4.25  
Machiatto 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. Suffix A denotes vegetarian, vegan and/or gluten-free options are available. 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.

