

MULBERRY RESTAURANT

Whole marinated Italian Olives (V, VG) 6.00

Artisan Bread Rolls, salted butter, balsamic, olive oil (V, VG) 4.00

STARTERS

"Mulberry" Soup 8.50 (VG, GF) Seasonal soup, Baked Artisan bread

Heritage Beetroot 10.00 (V, GF) Salt baked heritage beetroot, Walnut pesto, Ricotta, Poached Pear Salad

Cornish Mackerel 10.50 (GF) Mackerel Escabeche, Saffron pickled Shallot, Fennel & Carrots, Coriander

Ham Hock 11.25 (GFA) Smoked Ham Hock Terrine, House made Piccalilli, Toasted Country Bread

Smoked Salmon 13.50 (GFA) John Ross Smoked Salmon, Caperberries, Lemon pickled shallot, Oat bread

Winter Cabbage 9.50 (V, GF)
Parma Ham, Chardonnay Pickled Winter Cabbage & parmesan Salad

MAINS

Winter Truffle 18.50 (VG) Wild Mushroom, Black Winter truffle Pappardelle, Vegan Parmesan

Duck 21.50 Confit Gressingham Duck Leg Cassoulet, Toulouse Sausage, Smoked Bacon

Beef 27.00 (GF) Braised Beef Cheek, Smoked Mash Potato, Roast Root Vegetables, Braising juices

Stone Bass 23.50 (GF) Roasted Stone Bass, Swiss Potato Rosti, Glazed Sand Carrot, Spinach, Shellfish Velouté

Haddock 19.50 Beer battered Haddock Fillet, Chunky Chips, Tartar Sauce, Mushy Peas

Ribeye 42.00 (GF) 10 oz Ribeye Steak, Field Mushroom, Roma Tomato, Chunky Chips, Peppercorn Sauce

SIDES

All 5.00

Creamy Mash / Buttered New Potatoes / Spinach / Seasonal Greens Rocket Parmesan / Mixed Leaves / Chunky Chips

DESSERTS

Chocolate 9.50 Dark chocolate Mousse, Raspberry, Burnt white Chocolate crumb

Toffee 9.50 Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice cream

Cambridge Cream 9.50 (GFA) Cardamom Cambridge Burnt Cream, Shortbread

Bread & Butter 9.50 Bread & Butter Pudding, English Custard

Cheese 15.00 (GFA) English Artisan Cheeses, Grapes, Fig Chutney, Biscuits

> Ice Cream 7.50 Selection of Ice Cream & Sorbets