

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.

Mocktails - £10.00

VIRGIN BELLINI

Peach puree, topped with lemonade and a dash of lime

VIRGIN MOJITO

(STRAWBERRY / PASSIONFRUIT / PINEAPPLE)

Lime, Mint, brown sugar, pemonade, fruit purée

CLASSIC COCKTAILS

PASSION FRUIT MARTINI

Fresh passion fruit, absolute vanilla vodka, passoa liqueur and lime juice, with a shot of prosecco on the side. £14.50

LONDON MULE TWIST

Bombay sapphire gin, fresh ginger, lime juice, topped with ginger beer £14.50

NEGRONI

With equal measures of gin, antica formula, and Campari for a subtle balance of sweet and bitter £14.50

OLD FASIONED

Woodford reserve bourbon, angostura bitters, brown sugar, garnished with orange peel £14.50

BELLIN

Bacardi blanco, fresh mint, fresh lime and soda water £14.50

ESPRESSO MARTINI

Espresso, Finlandia Vodka, Kahlua, caramel syrup 12.00

TO SHARE

HONEY SPICED ROASTED ALMONDS
£5.00

RUSTIC MARINATED OLIVES
£4.00

ARTISAN BREAD
With balsamic olive oil (V, VG)
£5.50

STARTERS

LEEK & POTATO SOUP
Crispy egg & parsley oil (V)
(GFA)
£9.95

HAM HOCK CONFIT TERRINE
Served with celeriac remoulade & Sourdough toast
£14.00

GRILLED SEA TROUT
Served with peas, peppers & verjuice dressing (GFA)
£13.75

BEETROOT
Served with goats' cheese & balsamic glaze
£14.00

PAN FRIED WILD MUSHROOMS
With herb oil & sourdough toast (GFA)

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.



MULBERRY RESTAURANT
A LA CARTE MENU



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MAINS

PAN FRIED CHICKEN BREAST
With dauphinoise potatoes, spinach, red wine jus (GF)
£26.00

RUMP OF LAMB
With dauphinoise potatoes, nicoise vegetables, rosemary jus (GF)
£32.00

PAN FRIED HAKE
With white bean, chorizo cassoulet (GF)
£22.00

GRILLED CAULIFLOWER STEAK
With crispy onions, spicy coconut cream, golden raisins & capers
£18.00

GREEN PEA RISOTTO
With pea, red onions, salsa, rocket & mint oil (VA) (GF)
£18.00

FROM THE GRILL

ALL OUR STEAKS ARE ETHICALLY SOURCED GRASS FED AND DRY AGED FOR A MINIMUM OF 28 DAYS
OUR INDIVIDUAL STEAKS INCLUDE
One Sauce and One Side Dish

10oz RIB EYE
£45.00
10oz SIRLOIN ON THE BONE
£46.00

8oz FILLET STEAK
£50.00

SHARING STEAKS

Our Sharing Steaks Are Served with Your Choice of Two Sauces and Two Side Dishes

COTE DE BOEUF (28oz) (FOR 2)
£98.00
TOMAHAWK STEAK (35oz) (FOR 2)
£120.00

SAUCES
Peppercorn
Bearnaise
Redwine Jus
Chimichurri
£4.00



Sides

Grilled hispi cabbage, miso butter, crispy onions

Koffman thick cut chips
Buttermilk mashed potatoes

Brown buttered charred tender stem broccoli

Roasted bone marrow with smoked sea salt

Caesar salad, smoked pancetta, anchovies, shaved parmesan



DESSERTS

STICKY TOFFEE PUDDING
Served with vanilla ice cream
£12.00

GLAZED LEMON TART
Served with a raspberry sorbet
£12.00

CHOCOLATE BROWNIE
Served with salted caramel ice cream
£12.00

ICE CREAM AND SORBET
Ask your waiter for flavors
£8.50

BRITISH CHEESE
A Selection of Cheese and Biscuits, Chutney, Grapes and Celery

Selection of Three Cheeses 15.00
Selection of Five Cheeses 18.00

DESSERT WINES

Royal Tokaji Late Harvest
2013 100ml £18.00

Elysium Black Muscat
100ml £14.00

Graham's Late Vintage
2009 100ml £12.00

HOT BEVERAGES

ESPRESSO COFFEE
Single £2.95 / Large £4.05

CAPPUCCINO
3.95

CAFE LATTE
£4.25

HOT CHOCOLATE
£4.75

MOCHA
£4.25

MACCHIATO
£3.25

TEAS

ENGLISH BREAKFAST

TEA DECAF TEA

GREEN TEA ASSAM TEA

EARL GRAY

CHAMOMILE

PEPPERMINT LEMON & GINGER

REGULAR 3.50
LARGE 6.00

