



## MULBERRY RESTAURANT

### SET LUNCH MENU

#### STARTERS

##### TRIO OF BEETROOT CARPACCIO

Candied walnut & dill crème  
fraîche  
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

##### CHICKEN LIVER PARFAIT

With plum and apple chutney &  
toasted brioche  
8.25

##### GRILLED GOAT CHEESE

On granary bread with tomato  
salsa  
8.25

#### MAINS

##### OATLANDS BEEF BURGER

8oz Scottish beef burger in a brioche bun  
with cheese, red onion, gem lettuce, tomato,  
gherkins, served with French fries.

##### GRILLED BUTTERFLY HARISSA CHICKEN

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

##### FISH AND CHIPS

Battered haddock fillet, mushy peas and  
chunky chips. Served with lemon and tartar  
sauce.

##### SLOW COOKED PORK BELLY

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

##### WILD MUSHROOM & ASPARAGUS

##### RISOTTO

With parmesan crisps and rocket (V)

#### 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

Two courses  
16.95



Three courses  
18.95

Add glass of house red or white wine 7.50

Add single espresso 2.95

Add small tea 3.50

*This menu is subject to change and availability. For individual bookings only and does not apply to Meeting & Events. V Denotes suitable for vegetarians and VG for vegans. Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the team know upon placing your order. A discretionary service charge of 12.5% will be added to your bill.*

## WINES

### RED WINE

	BOTTLE	175ML	250ML
Peyrasse Grenache-Syrah Languedoc Roussillon, France	£26.00	£7.50	£9.50
Quebradas Merlot Central Valley, Chile	£28.00	£8.00	£10.00
Marques de Reinosa Tempranillo Rioja Bodegas, Spain Valdevina	£30.00	£8.50	£11.00
Malbec Famatina Valley, Argentina	£33.00	£9.00	£12.00

### WHITE WINE

Les Betes Rousses Blanc Languedoc Roussillon, France Indesio	£26.00	£7.50	£9.50
Indesio Pinot Grigio Veneto, Italy	£28.00	£8.00	£10.00
Les Ronces Chardonnay Languedoc Roussillon, France	£30.00	£8.50	£10.50
De Chansac Sauvignon Blanc Cotes de Gascogne, France	£32.00	£9.00	£11.00

### ROSÉ

Les Betes Rousses Cinsault Rosé Languedoc Roussillon France	£29.00	£8.00	£10.00
Melopee De Gavoty Rosé Cotes de Provance, France	£36.00	£10.50	£14.00

### SPARKLING WINES

	BOTTLE	125ML
Prosecco Arcobello Brut, Veneto Italy	£35.00	£8.00
Lamberti Rosato Spumante, Veneto, Italy	£35.00	£8.00

### CHAMPAGNE

Louis Dornier	£56.00	£12.00
Joseph Perrier Brut, France	£65.00	£14.50
Louis Dornier Rosé	£75.00	£14.00

### SOFT DRINKS

Coca-Cola/ Diet Coca-Cola	£2.75
Lemonade	£3.00
Juice (Apple, cranberry, orange, grapefruit, pineapple, tomato)	£3.50
Red Bull	£4.00

### BOTTLED BEERS

Becks Blue	£4.00
Becks	£4.50
Stella Artois	£4.95
Peroni	£5.30
London Pride	£5.50
Lefte Blonde	£6.50

### CIDER

Magner's Original	£5.50
Aspall Cider	£7.00

### MINERAL WATER

	330ML	750ML
Still water/ Sparkling water	£3.00	£5.00

### HOT BEVERAGES

Espresso coffee	Single £2.95 / Double £4.05
Capuccino	£4.25
Café Latte	£4.25
Hot chocolate	£4.75
Macchiato	£3.25
Teas	Small pot £3.50/ Medium pot £6.00
English breakfast, decaf, Earl Grey, green tea, Assam tea, Camomile, peppermint, lemon & ginger	