

Mulberry Lunch Menu

Starters

Chicken Liver Parfait, Pear and Apple Chutney

Carpaccio of Octopus, Saffron and Red Pepper Coulis

Cream of Asparagus Soup, Poached Hens Egg (V)

Layers of Smoked Salmon, Lemon and Prawn Salad

Main Courses

Shoulder of Lamb, Dauphinoise Potato, Onion Puree

Confit Leg of Duck, Butternut Gnocchi, Lemon and Watercress

Seared Fillet of Sea Bream, Provençal Vegetables, Pearl Barley Risotto

Breaded Celeriac Parcels with Apple and Green Bean Salad (V)

Desserts

Rice Pudding, Pineapple Sorbet, Coconut and Pink Peppercorn Foam

Dark Chocolate and Raspberry Tart, Raspberry Sorbet

Crème Brûlée, Shortbread Biscuit

Assiette of Artisan Cheeses with Pear Chutney, Pickled Walnut Bread

2 Courses £15.00

3 Courses £19.50

Coffee and Petit Fours £4.50 per person

A suggested Service charge of 12.5% is added to bills; however payment of this service is entirely at the discretion of our customers

Dinner Menu

A la Carte

3 Courses	Forty Two Pounds
2 Courses	Thirty Five Pounds
Coffee and Petit Fours	Four Pounds Fifty Pence

Tasting Menu

(Last orders 9pm. Menu must be taken by the whole table)

Set Menu	Fifty Five Pounds
Set Menu Including Wines	Eighty Pounds

A suggested Service charge of 12.5% is added to bills; however payment of this service is entirely at the discretion of our customers

Dishes may contain nuts or other products that could cause allergic reactions
Please discuss any concerns with the Restaurant Manager.
We respectfully ask that mobile phones and Laptops are not used within the
Mulberry Restaurant.

Starters

Carpaccio of Octopus

Saffron, Red Pepper and Olive

Braised Cheek of Free Range Pork

Rhubarb and Chicory

Smoked Eel

Roast Garlic, Apple and Vichyssoise

New Season Asparagus

Parmesan Cream, Quail Egg

Spinach Soup (V)

Ravioli Florentine

CLASSICS

The Weald Smokery Oak Smoked Salmon

Traditional Garnish

Main Courses

Assiette of Rabbit

Spring Greens, Red Wine Sauce and Mustard Cream

Slow Cooked Breast of Gressingham Duck

Lemon and Watercress

Braised Shoulder and Cutlet of Romney Marsh Lamb

Textures of Onion

Pan Seared Fillet of Hake

Smoked Potato Croquette, Sweetcorn and Grape

Fillet of Trout

Crab Tortellini, Gem Lettuce

CLASSICS

Tottingworth 7oz Fillet Steak (£7 Supplement)

Pont Neuf, Sauce Béarnaise, Mushroom and Tomato

Desserts

Custard Souffle

Poached Rhubarb and Rhubarb Sorbet

Recommended Wine

Muscat Beaumes de Saint, Jean de Minervois, Domaine de Barroubio £6.50

Dark Chocolate and Beetroot Fondant

Dark Chocolate Sorbet

Recommended Wine *Elysium Black Muscat, USA, 2005* £7.50

Chilled Vanilla Rice Pudding

Pineapple Sorbet and Coconut Foam

Recommended Wine *Muscat Beaumes de Venise, France 2004* £6.50

Mille Feuille of Banana and Caramelised Milk

Lime and Ras el Hanout

Recommended Wine *Château le Chartreuse, Sauternes, France 2005* £7.50

Artisan Cheeses

Pear Chutney, Pickled Walnut Bread

Recommended Port *Ramos Pinto Reserve Collector* £6.50

CLASSICS

Crème Brûlée

Homemade Shortbread

Recommended Wine

Muscat Beaumes de Saint, Jean de Minervois, Domaine de Barroubio £6.50

Vegetarian

Starters

Langshott Manor Spring Salad

Tarragon Dressing

Spinach Soup

Ravioli Florentine

New Season Asparagus

Parmesan Cream

Main Course

Breaded Celeriac Parcels

Apple and Green Bean Salad

Tagliatelle of Wild Mushrooms

Truffle Oil and Herb Emulsion

Butternut Gnocchi

Swiss Chard, Baby Vegetables

Tasting Menu

Spinach Soup

Ravioli Florentine

Colombard Chardonnay Duc de Chapelle, France 200

Braised Cheek of Free

Range Pork

Rhubarb and Chicory

Peter Lehmann, Semillion, Barossa Australia 2005

Carpaccio of Octopus

Saffron, Red Peppers and Olives

Conti Di Buscareto, Verdicchio, Italy 2008

Assiette of Rabbit

Spring Green, Red Wine Sauce and Mustard Cream

Bourgogne Pinot Noir, France 2003

Rice Pudding

Pineapple Sorbet

Dark Chocolate and Beetroot Fondant

Dark Chocolate Sorbet

Elysium Black Muscat, USA, 2005

Coffee & Petit Fours

(Last orders 9pm. Menu must be taken by the whole table)

Set Menu

Fifty Five Pounds

Set Menu Including Wines

Eighty Pounds

Vegetarian Tasting Menu

Spinach Soup

Ravioli Florentine

Colombard Chardonnay Duc de Chapelle, France 2008

Tagliatelle of Wild

Mushrooms *Peter Lehmann, Semillion, Barossa Australia 2005*

Salad of Asparagus

Parmesan Cream

Conti Di Buscareto, Verdicchio, Italy 2008

Breaded Celeriac Parcel

Marinated Green Beans and Apple

Bourgogne Pinot Noir, France 2003

Rice Pudding

Pineapple Sorbet

Dark Chocolate and Beetroot Fondant

Dark Chocolate Sorbet

Elysium Black Muscat, USA, 2005

Coffee & Petit Fours

(Last orders 9pm. Menu must be taken by the whole table)

Set Menu

Fifty Five Pounds

Set Menu Including Wines

Eighty Pounds

Our Suppliers

Gunne Specialist Butcher	East Sussex	Beef
The Weald Smokery	Sussex	Smoked Salmon
Chegworth Valley	Kent	Organic Apple Juice
Premier Cheese	Bicester the UK and Europe	Artisan Cheeses from
Chapmans	Sevenoaks	Wild Fish and Shellfish