



MULBERRY HOUSE
A La Carte

Starters

Soup

Homemade seasonal soup,
herbed croutons

Liver

Calves Liver and Bacon, leek mash,
red wine sauce, onion crisps

Mushroom

Wild Mushroom Fricasse,
tarragon cream sauce, pastry cup

Salmon

Smoked Salmon and Dill Parfait, gravadlax,
pickled cucumber, lime jelly

Brie

Brie, Leek and Cherry Tomato Tart,
baby leaves, cranberry dressing

Mains

Seabass

Panfried with wilted baby spinach, crushed
new potatoes, lemon butter

Vegetable

Mediterranean Vegetable Tower, lime and
corriander cous cous, tomato sauce

Steak

Ribeye steak, sauteed field mushroom,
baked cherry tomatoes, skin on chips,
garlic butter

Lamb

Roasted loin, pea puree, caramelized shallot,
dauphinoise potato

Chicken

Seared Cornfed Chicken, asparagus,
purple stem broccoli, duchess potato

Side dishes £2.50

Skin on chips, rosemary and garlic roasted new potatoes, mangetout & carrots

Desserts

Cheese

Selection of cheeses, chutney, savoury biscuits

Pudding

Sticky Toffee Pudding, butterscotch sauce,
salted caramel ice cream

Chocolate

Giant Profiterole, sweetened whipped cream,
warm chocolate sauce

Ice Cream

Vanilla, strawberry, chocolate, mint chocolate
icecream

Sorbet

Raspberry, mango, lime, blackcurrant

Vanilla

Vanilla Crème Brulee, homemade shortbread
biscuits

Enjoy Two courses for £24.50 Three courses for £29.50

*Our beef is dry aged and matured for a minimum of 28 days from Dedham Vale, Essex.
When available our lamb is bred and reared by our sister company Woodhatch Farm in Essex.
Seven miles from field to fork.*

All prices include VAT

Please advise us of any food allergies and intolerances

We are committed to doing business with integrity. All gratuities collected go directly to the staff serving you and cooking for you, in addition to their salary.