



GARDEN ROOM PANTRY

MENU

BRUNCH

Served from 9am - 12pm

Mulberry Full English

1 Cumberland sausage, 2 rashers Suffolk back bacon, plum tomatoes, mushrooms, 2 free range eggs your way (*boiled, fried, poached, scrambled*), black pudding, hash brown, baked beans, sourdough toast
£11.50

Vegan Breakfast

2 sausages, plum tomatoes, mushrooms, 2 hash browns, baked beans, tofu scramble, baby spinach, sourdough toast
£10.00

On Toast

2 free range eggs your way on Sourdough Toast
(add bacon £2, smoked salmon £2, crushed avocado £1.50)
£6.00

American Pancake Stack

Streaky bacon and maple syrup £10.00

Poached Fruit

Seasonal poached fruit, organic natural yoghurt, granola, toasted nuts £6.00

SANDWICHES

Served from 12pm - 5pm

Salt Beef

Salt Beef, pickles and onion, wholegrain mustard, toasted sourdough, chips
£10.50

Suffolk Chicken and Bacon Club

Toasted sourdough triple decker with chicken, lettuce and mayonnaise, bacon, tomato and egg, chips
£10.50

Smoked Salmon and Cream Cheese

Open faced smoked Salmon and cream cheese ciabatta, lemon, cracked pepper, cucumber ribbons, red onion and rocket, vegetable crisps
£7.50

Aubergine BLT (vegan)

Aubergine bacon, vegan mayonnaise, lettuce, charred tomatoes, toasted sourdough, vegetable crisps
£6.50

All our breads are sourced from a local bakers and we strive to use our home grown vegetables and salad leaves.

SMALL PLATES

Served from 12pm - 5pm

Crisp Cauliflower Bites

Light and crisp curried cauliflower bites, curried cashew dip (ve)
£5.00

Sticky BBQ Pigs in Blankets

Cumberland sausage wrapped in streaky back bacon with a sweet and sticky BBQ glaze
£5.00

Breaded Calamari

Panko breadcrumb calamari, harissa mayonnaise (p)
£6.00

Fig and Honey Baked Camembert

Baked camembert, focaccia, fig chutney (v) £8.00

Hummus and Pittas

Homemade hummus, chilli oil, pitta bread (v) £5.00



GARDEN ROOM PANTRY

MENU

Served from 12pm - 5pm

SALADS

Signature Salad

Stem broccoli, quinoa, Norfolk watercress, edamame beans, radish, asparagus, ginger, salsa verde, topped with lightly toasted sunflower seeds (ve) (g/f)

£10.00

(add chicken £2.50, smoked salmon £2, crushed avocado £1.50)

Classic Caesar

Crisp cos lettuce, griddled chicken breast, croutons, caesar dressing, parmesan shavings

£12.50

MAINS

Scotch Egg

Cumberland sausage scotch egg, watercress salad, pickles, chips

£10.50

Mushroom Risotto

Wild mushroom and fresh garden pea risotto, parmesan shavings, mascarpone, fresh herbs

(adapt vegan) (v)

£11.50

Fish and Chips of the Day

Sustainably caught fish of the day, chips, homemade mushy peas and tartar sauce

£13.50

Mulberry Burger

Two 4oz beef patties, smoked Suffolk crispy bacon, homemade pickles, spicy BBQ beans, chips

£12.50

Prawn Linguini

King Prawn linguini, rich butter tomato sauce, lemon, rocket (p)

£12.00

Mushroom Rarebit

Mushroom and blue cheese rarebit, salsa verde (v)

£8.00

Sides

Chips £4.00, House coleslaw £3.50
Tender stem broccoli £4.00

PUDDINGS

Lemon Posset

Bittersweet lemon cream, blackberry compot, classic Mulberry short breads

£6.50

Chocolate Brownie

Double chocolate brownie, white chocolate ice cream, velvet chocolate sauce

£6.50

Strawberries and Cream Panna Cotta

Creamy vanilla panna cotta, fresh strawberries, strawberry gel, white chocolate dipped strawberries

£6.50

Ice Cream and Sorbet

£6.00

v-vegetarian ve-vegan gf-gluten free df-dairy free p-pescatarian

Mulberry House is a family owned restaurant in the heart of the Essex countryside, if you are just looking to pop in for a coffee and a slice of homemade cake, or looking for a delightful brunch or high tea or to enjoy our lunch menu. Our Garden Room Pantry Restaurant offers locally sourced, sustainable, seasonal food. We are committed to

supporting local businesses, reducing waste and being economically friendly.

We work closely with our local "Red Tractor Assured" butcher and use only the best quality, locally produced meat, supporting local farmers.