

<b>WHITE WINE</b>	125ml Glass	175ml Glass	250ml Glass	Bottle
PECKING ORDER CHENIN BLANC, SOUTH AFRICA	£4.10	£4.75	£6.45	£18.50
VOLANDAS SAUVIGNON BLANC, CHILE	£4.45	£5.50	£7.35	£21.00
PINOT GRIGIO SAN GIORGIO, ITALY				£22.50
NEPTUNE POINT SAUVIGNON BLANC, NEW-ZEALAND				£24.00
GAVI ANTARIO DOCG, ITALY				£29.00
CHABLIS L'ONCIALE, FRANCE				£42.00
<b>RED WINE</b>				
PECKING ORDER MERLOT, SOUTH	£4.10	£4.75	£6.45	£18.50
VOLANDAS CABERNET SAUVIGNON, CHILE	£4.45	£5.50	£7.35	£21.00
MOUNTBRIDGE RESERVE SHIRAZ, AUSTRALIA				£22.50
OLD STATION MALBEC, ARGENTINA				£24.00
RIOJA VEGA CRIANZA, SPAIN				£29.00
CHATEAUNEUF DU PAPE BEAUCHENE, FRANCE				£55.00
<b>ROSÉ WINE</b>				
PECKING ORDER PINOTAGE ROSE, SOUTH AFRICA	£4.10	£4.75	£6.45	£18.50
ROSE GOLD COUNTY, CALIFORNIA	£4.45	£5.50	£7.35	£21.00
<b>DESSERT WINES</b>				
SAUTERNES DULONG, FRANCE				£25.00
<b>CHAMPAGNE AND SPARKLING</b>				
PROSECCO NUA, ITALY	£7.00			£25.00
PROSECCO SCAVI AND RAY NON ALCOHOLIC				£15.00
ROSE ROSATO BOTTER, ITALY				£27.00
JULES FERAUD BRUT CHAMPAGNE, FRANCE	£9.50		£25.00 37.5cl	£45.00
LAURENT PERRIER ROSÉ, FRANCE				£85.00
DOM PERIGNON VINTAGE, FRANCE				£175.00

<b>BEERS</b>	Half Pint	Pint
CARLSBERG EXPORT	£2.50	£4.50
SAN MIGUEL	£3.00	£5.00
PORETTI	£3.50	£5.50
SHED HEAD	£3.50	£5.50
PERONI BOTTLED		£3.80
CORONA BOTTLED		£3.80
BUD LIGHT BOTTLED		£2.80
MAGNERS CIDER BOTTLED		£4.50
REKORDERLIG BOTTLED		£5.00
HEINEKIN NON ALCOHOLIC BOTTLED		£2.40

<b>SOFT DRINKS</b>		
COCA COLA/DIET COLA/LEMONADE	£1.85	£2.60
COCA-COLA/DIET - BOTTLE 200ml		£2.25
FEVER TREE TONIC		£1.75
FRUIT JUICES		£1.75
FROBISHERS FUSIONS		£2.50
Orange & Passionfruit/Apple & mango		
ENERGY DRINK		£3.00
SCHWEPPES MIXERS 125ml		£1.50

#### FOR GIN LOVERS

GORDON'S GIN	£4.25
GORDON'S PINK GIN	£5.00
BOMBAY SAPPHIRE	£4.50
HENDRICKS	£5.00
TIPTREE STRAWBERRY GIN	£5.00
TANQUERAY FLOR DE SEVILLA GIN (ORANGE)	£5.00
CITY OF LONDON SLOE GIN	£5.00

*For our spirits, vermouths, port/sherry and liquers, ask waiter to see our full list.  
For full description of wines please ask waiter to see our wine list.*

# Jubilee

AT MULBERRY HOUSE



## Menu

## STARTERS

Homemade Soup of the Day with herbed croutons	£5.95	Chilli and Garlic Breaded Tiger Prawns, homemade chilli jam	£5.25
Chicken Caesar Salad, crisp cos leaf, croutons, griddled chicken breast, fresh parmesan	£6.50	Tian of Prawn and Smoked Salmon, lemon and dill crème fraiche, paprika, dressed frisée	£7.50
Whole Baked Camembert, balsamic dip, selection of artisan breads		Char-Grilled Asparagus, Rocket, Spinach and Pine Nut Salad, Avocado, honey balsamic dressing	£7.25
Selection of Artisan Breads, olives, honey balsamic dip	£5.25	Homemade Chicken Liver Parfait, thyme butter, fig chutney, selection of artisan breads	£6.95
Charcuterie Board, selection of cured meats, olives, honey balsamic dip, selection of artisan breads	£9.50	Bruschetta, garlic and olive oil brushed ciabatta, plum tomato, red onion and basil compote, pesto dressed mini mozzarella	£6.95

## MAINS

8oz Cheese and Smoked Bacon Beef Burger, brioche bun, mixed salad, chunky chips	£13.50	Pan-fried Sea Bass Fillets, cream and pink peppercorn sauce, champ potatoes, crispy Parma ham, blistered vine tomatoes	£17.50
Traditional Scampi and Chips, buttered peas, tartar sauce	£13.50	Griddled Chicken Breast, dauphinoise potatoes, wild mushroom, leeks, cream sauce	£15.95
8oz Sirloin Steak, blistered vine tomatoes, rosemary onion rings, chunky chips, peppercorn sauce	£21.95	Butternut Squash, Cumin and Lentil Wellington, tender stem broccoli, char-grilled asparagus, tomato pesto	£14.95
Classic Cumberland Sausage and Creamy Mash Potato, red onion gravy	£13.95	Wild Mushroom Risotto, topped with fresh parmesan	£14.95
Calves Liver and Bacon, creamy mash potato, crispy streaky bacon, red onion and sage gravy	£15.95	Pan-Fried Duck Breast, celeriac purée, fondant potatoes, pak choi, five spice jus	£18.95

## DESSERTS

Vanilla Crème Brûlée, shortbread biscuits	£5.50
Apple Tart Tatin, butterscotch sauce, vanilla pod ice cream	£5.50
Raspberry Eton Mess, crushed meringues, whipped cream, raspberry compote	£5.50
Vanilla Cream Filled Profiteroles, homemade chocolate sauce	£5.50
Warm Chocolate Brownie, vanilla ice cream, homemade chocolate sauce	£5.50
Selection of Ice Creams Vanilla, Chocolate, Mint Chocolate, Strawberry Salted Caramel, Raspberry Ripple	£5.50
Selection of Finest Sorbets Raspberry, Mango, Lime, Blackcurrant	£5.50
A Selection of Cheese and Biscuits, chutneys, grapes Classic Stilton, Somerset Brie, Nettle Wrapped Cornish Yarg, Extra Mature English Cheddar, Smoked Applewood	£6.25



### *Father's Day Lunch - Sunday 16 June*

*Make it a special day - enjoy our traditional three-course meal from the restaurant menu plus a gift for dad!*

**£32.00 per person**

### *Father's Day Afternoon Tea*

*We will be serving our Dad-themed Afternoon Tea - why not come and treat Dad to a slightly different afternoon tea? Featuring real ales, a selection of assorted pies, sausage rolls and pasties accompanied with a selection of cheeses, chutneys and meats.*

**£19.95 per person**

## SUNDAY LUNCH

The Mulberry traditional Sunday Lunch offers mouth watering favourites in a welcoming family atmosphere. From our crunchy Yorkshire puds and golden roasties, to our 'melt-in-your-mouth' roast beef and delicious puddings, you'll be spoilt for choice. We offer a choice of three meats along with a fish choice and a vegetarian option with all the usual trimmings.

Adults from : £19.50 | Children under 11: £9.75

Children under 2: FREE

Serving times: 12.30pm – 2.00pm, subject to availability. Please let us know of any food allergens or intolerances. Booking is essential.



## CHILDRENS £7.95

Served with Chips, Peas or Beans

Chicken Chunks

Breaded Fish Goujons

Cheese and Tomato Pizza

## SIDES £3.25

Medley of Vegetables

Garlic Tender Stem Broccoli

Roasted New Potatoes

Chips



## Lounge Menu

*Monday to Sunday 10am-9pm  
Served in the Mulberry Lounge*

Everyone is welcome in our Lounge. We look after every taste on our Lounge Menu, including Triple Decker Sandwiches, Sweet Snacks and a range of award winning teas. We take food really seriously, using the best fresh produce, so join us soon!

