



## MULBERRY BUSH

*We're proud to be championing British farmers and producing fresh food sustainably.*

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### SMALL PLATES

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Rosemary & garlic focaccia <i>Brown crab and miso butter / 507 kcal</i>	£6.5	Seared Scottish scallops <i>Caramelised apple, hazelnuts, lemon butter sauce / 372 kcal</i>	£14
Harissa spiced watermelon salad <i>Vegan feta, caramelised onion, mint dressing / 206 kcal / Vg</i>	£8	Salmon tartare <i>Samphire mayo, crispbread, pink peppercorns / 333 kcal</i>	£12
Charred king prawns <i>Garlic &amp; chilli butter / 233 kcal</i>	£13	Caesar salad <i>Romaine lettuce, focaccia crisps, Caesar dressing / 402 kcal / V</i>	£7

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### ROASTS

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*All served with roast potatoes, maple roasted carrots & crushed roots, parsnips, greens, Yorkshire pudding (V) and gravy.*

Lemon & thyme chicken <i>1417 kcal</i>	£20.5	Sage rolled Dingley Dell pork belly <i>926 kcal</i>	£21.5
West Country rump of beef <i>827 kcal</i>	£22.5	Wellington roast <i>Chestnut mushroom, heritage beetroot, spinach &amp; vegan feta Wellington, vegan gravy / 625 kcal / Vg</i>	£19
Lemon & thyme chicken sharing roast <i>Serves 2 / 2834 kcal</i>	£40	<i>*Yorkshire pudding (V) available only upon request with the Wellington roast.</i>	

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### MAINS

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Cyder battered haddock <i>Triple cooked chips, tartare &amp; curry sauce, mushy peas, burnt lemon / 1044 kcal</i>	£19	Smashed burger <i>Double beef patty, cheese, pink pickled onions, pickles, homemade burger sauce, fries / 1290 kcal</i>	£18
Plant burger <i>Plant-based cheese, pink pickled onions, pickles, homemade burger sauce, fries / 1008 kcal / Vg</i>	£18	Cumberland sausages <i>Mash, purple sprouting broccoli, gravy, pork crackling / 1404 kcal</i>	£18

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### SIDES

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Cauliflower cheese <i>Crispy kale, truffle oil / 246 kcal / V</i>	£7
Pigs in blankets <i>390 kcal</i>	£7
Roast potatoes & gravy <i>500 kcal</i>	£4
Purple sprouting broccoli <i>Chilli &amp; garlic brown butter sauce / 415 kcal / V</i>	£6.5

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### PUDDINGS

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Eton mess <i>Basil &amp; lemon meringue, champagne poached strawberries, Chantilly cream / 475 kcal / V</i>	£7
Chocolate terrine <i>Mandarin sauce, honey roasted hazelnuts / 769 kcal / V</i>	£8
Grapefruit & blood orange trifle <i>623 kcal / V</i>	£7
2 scoops of Jude's ice cream <i>Vanilla (158 kcal per scoop / Vg), chocolate (160 kcal per scoop / Vg), salted caramel (162 kcal per scoop / V)</i>	£6
Cheese Board <i>Pitchfork cheddar, Bath soft, Clawson blue cheese, celery, quince membrillo, crispbread / 540 kcal</i>	£14

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*Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.*

*Tables of 4 or more are subject to a discretionary service charge of 12.5%.*

*An adult's daily recommended allowance is 2000 kcal.*

*Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.*

## Rosé Wines

### Quercus Merlot Rosé

Slovenia | Raspberry-Pear-Lemon | M 8.05 L 10.95 B 32.25

### Cuvée Florette Côtes de Provence

France | Strawberry-Raspberry-Guava | M 8.45 L 11.55 B 34.00

### Te Henga Rosé

New Zealand | Raspberry-Jasmine-Peach | M 9.35 L 12.70 B 37.50

### Lady A, Château La Coste, Provence

France | Pink Grapefruit-Raspberry-Floral | M 10.25 L 14.25 B 42.00

### M de Minuty Côtes de Provence

France | Redcurrant-Peach-Summer Fruits  
M 9.95 L 13.55 B 40.00 MG 80.00

### Whispering Angel Côtes de Provence

France | Lime-Strawberry-Rosemary  
M 11.70 L 16.25 B 48.00 MG 96.00

### Château Sainte Marguerite, Symphonie Côtes de Provence

France | Strawberry-Herbs-White Peach | B 51.00

## White Wines

### Assyrtiko, Kintonis Winery

Greece | Lemon-Orange Blossom-Stone Fruit | B 40.00

### Esprit Marin Picpoul De Pinet

France | Orange Blossom-Lemon-Green Apple  
M 8.80 L 11.95 B 35.25

Vinho Verde Anjos de Portugal, Quinta da Lixa <sup>9.5% ABV</sup>  
Portugal | Apple-Grapefruit-Herbs | M 7.95 L 10.85 B 32.00

### Featherdrop Bay Sauvignon Blanc

New Zealand | Green Pepper-Gooseberry-Passion Fruit  
M 9.15 L 12.45 B 36.75

### Vialetto Pinot Grigio DOC

Italy | Lime-Apple-Slate | M 7.75 L 10.50 B 30.50

### Babich Headwaters Sauvignon Blanc

New Zealand | Gooseberry-Grass-Passionfruit | B 43.00

### Ca'Di Mezzo Gavi

Italy | Almond-Grapefruit-Melon | M 9.30 L 12.65 B 37.25 MG 74.50

### Chablis Domaine Brocard

France | Pear-Toast-Honeysuckle | M 11.40 L 15.85 B 46.75 MG 93.50

### Viña Torcida Rioja Blanco

Spain | Melon-Grapefruit-Pear | M 7.60 L 10.30 B 30.00

### Thornhill Chardonnay

Australia | Guava-Lemon-Melon | B 33.50

### Vinalthau Viognier

France | Lime-Honeysuckle-Slate | M 9.50 L 12.95 B 38.25

### Wild Spell Pinot Gris

Australia | Peach-Honeysuckle-Lime | B 38.25

### Morandé Colección Privada Sauvignon Blanc

Chile | Pineapple-Grapefruit-Grass | M 7.90 L 10.75 B 31.75

### Angelo Catarratto

Sicily | Tangerine-Jasmine-Lemon | M 7.00 L 9.45 B 27.50

### Muller's Valley Chenin Blanc

South Africa | Apricot-Apple-Slate | B 36.75

### Sonrío Cuando Lluève 'I smile when it rains' Albariño

Spain | Nectarine-Pear-Lime | M 10.10 L 13.75 B 40.50

### Muré Riesling

France | White Peach-Citrus-Flint | B 49.00

## Champagne & Sparkling Wines

Nyetimber Classic Cuvée | West Sussex | S 13.10 B 68.50 MG 13700

Nyetimber Rosé | West Sussex | B 78.50

Tempio Prosecco DOC | Italy | S 7.45 B 37.25

Casa Canevel Prosecco Rosé | Italy | S 7.75 B 40.50

Paul Danguin et Fils Brut Champagne | France | B 53.50

Veuve Clicquot Brut Yellow Label Champagne | France | B 93.50

Steinbock Alcohol-Free Sparkling | Germany | B 35.50

Nooh La Coste Alcohol-Free Sparkling Provence Rosé  
France | S 8.90 B 46.50

Mezza di Mezzacorona | Italy | MG 79.50

## Red Wines

### The Chocolate Block

South Africa | Complex-Dark Fruits-Savoury  
M 12.70 L 17.60 B 52.00 MG 104.00

### Cloof Inkspot

South Africa | Rich Plum-Spice-Blackcurrant  
M 9.05 L 12.30 B 36.25

### La Tournée Syrah Grenache

France | Raspberry-Strawberry-Blackberry | M 9.45 L 12.90 B 38.00

### Roccalanna Montepulciano d'Abruzzo

Italy | Earthy-Cherry-Juicy | M 7.50 L 10.15 B 29.50

### Conde Valdemar Rioja Reserva

Spain | Black Plum-Fig-Cloves | M 11.20 L 15.60 B 46.00

### Valpolicella Black Label, Pasqua, Veneto

Italy | Red Cherry-Chocolate-White Pepper | B 42.50

### Te Henga Pinot Noir

New Zealand | Strawberry-Herbs-Earthy | B 41.25

### Bodega Norton Portefino Malbec

Argentina | Red Cherry-Violet-Coffee | M 8.20 L 11.20 B 33.00

### Salt + Stone Zinfandel

USA | Dark Fruit-Herb-Mocha | M 11.35 L 15.75 B 46.50

### Morandé Colección Privada Merlot

Chile | Soft-Vanilla-Raspberry | M 7.90 L 10.65 B 31.00

### Valdemoreda Tempranillo

Spain | Juicy-Strawberry-Fig | B 26.50

### Jealousy Pinot Noir

France | Jammy-Spicy-Blackberry | M 8.45 L 11.55 B 34.00

### Bodega Norton Finca La Colonia Colección Malbec

Argentina | Jammy-Complex-Spicy  
M 9.70 L 13.20 B 39.00 MG 78.00

### Château Gaudin, Pauillac

France | Blackberry-Oak-Earthy | B 54.00

### Prunotto Barolo

Italy | Cranberry-Rose-Red Cherry | B 60.00

### Châteauneuf-du-Pape Le Parvis

France | Black Cherry-Red Plum-Coffee | B 87.50

### Château Bourdicotte Bordeaux

France | Vanilla-Plum-Full Bodied | B 39.00

### Domaine Tournon Shiraz

Australia | Bramble-Pepper-Jammy | B 43.00

Delicate & Fruity

Stylish & Graceful

Crisp & Vibrant

Floral & Rounded

Ripe & Aromatic

Spicy & Indulgent

Mellow & Fragrant

Rich & Complex