



MULBERRY BUSH

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

WHILE YOU WAIT

Nyetimber(125ml) 13 | Absolut Bloody Mary 12 | Espresso Martini 12

SMALL PLATES

Artisan Bread Basket (v) <i>Rustic Baguette, Young's Beer Sourdough, Wild Garlic & Herb Butter/553 kcal</i>	6	Whole Nocellara Olives (vg) <i>Lemon Peel, Crushed Garlic, Paprika/223 kcal</i>	5
Watercress, Pea & Wild Garlic Soup (vg) <i>Young's Beer Sourdough/340 kcal</i>	8	Breaded Brie Bites (v) <i>Red Onion Jam, Peashoots/672 kcal</i>	9
Macaroni Cheese <i>Chives & Crispy Onions/402 kcal</i>	9	Chicken Liver Parfait <i>Red Onion Spiced Chutney, Pickles & Sourdough 480 kcal</i>	10

ROASTS

West Country Rump of Roast Beef <i>Choose pink or well done Served with goose fat roast potatoes, braised red cabbage, honey thyme roasted carrots & parsnips, peppered cabbage, homemade Yorkshire pudding & red wine gravy 842 kcal</i>	26	Welsh Roast Lamb Rump <i>Choose pink or well done Served with goose fat roast potatoes, braised red cabbage, honey thyme roasted carrots & parsnips, peppered cabbage, homemade Yorkshire pudding & red wine gravy 1086 kcal</i>	25
Lemon & Thyme Roast Chicken <i>Served with goose fat roast potatoes, braised red cabbage, honey thyme roasted carrots & parsnips, peppered cabbage, homemade Yorkshire pudding & red wine gravy 1448 kcal</i>	25	Creamy Mushroom Vol au Vent (vg) <i>Roasted chestnut & button mushrooms, creamed leeks & onions over a lightly spiced chutney base in a flakey puff pastry vol au vent. Served with olive oil roast potatoes, braised red cabbage, honey thyme roasted carrots & parsnips, peppered cabbage. Please ask for a Yorkshire pudding (served by request only) (v) / 980kcal / Vg</i>	20

MAINS

Short Rib & Beef Brisket Burger <i>Sesame Seeded Bun, Cheese, Pickles, Burger Sauce, Crispy Onions, French Fries /1280 kcal</i>	18	8oz Bavette Steak <i>Wild Garlic & Herb Butter, Rocket, Rosemary Fries /976kcal</i>	28
Vegan Plant Patty Burger (vg) <i>Sesame Seeded Bun, Smoked Applewood Cheese, Pickles, Burger Sauce, Crispy Onions, French Fries /1280 kcal</i>	18	Butchers Choice Sausages <i>New Potatoes, Sauteed Cabbage, Red Wine Gravy / 1250 kcal</i>	18
Wild Garlic & Truffle Risotto (v) <i>Broad Beans, Peas, Spinach & Parmesan/698 kcal Add a Chicken Supreme for £5 /768 kcal</i>	17	Fish & Chips <i>Cyder Battered Haddock, Chunky Chips, Tartare Sauce, Mushy Peas /1028 kcal</i>	19.5

SIDES

French Fries/ Chunky Chips (v) <i>Add Rosemary (1) Truffle oil & Parmesan (2) /990 kcal</i>	6
Cauliflower Cheese (v) <i>331 kcal / V</i>	7
Roast Potatoes & Red Wine Gravy <i>500 kcal</i>	6.5
House Dressed Leaves (vg) <i>/98 kcal</i>	5
Garlic Tenderstem Broccoli (vg) <i>/181 kcal</i>	6

PUDDINGS

Strawberry Eton Mess (v) <i>Merinague, Whipped Cream, Strawberry Coulis /468 kcal</i>	8
Chocolate Ganache Tort (v) <i>Honeycomb, Chantilly Cream, Berries /597 kcal</i>	9
Sticky Toffee Pudding (v) <i>Toffee Sauce, Salted Caramel Ice Cream /604kcal</i>	9
Jude's Ice Cream (vg) <i>Vanilla (238 kcal per scoop / vg) Chocolate (240 kcal per scoop / vg) Salted Caramel (240 kcal per scoop / vg)</i>	3 ea

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. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.