



MULBERRY BUSH

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

Nyetimber Classic Cuvee 13.10

Cherry Bakewell Martini 12

Trip 4.85

BAR SNACKS

Nocellara Olives 4.5

155 kcal / Vg

Pork, Sage & Chestnut Scotch Egg 7.5

English mustard / 504 kcal

Pork Sausage Roll 6

Cranberry Sauce / 461 kcal

SMALL PLATES

Sourdough

Butter / 599 kcal

5

Heritage Beetroot Salad

Winter leaves, pear, clementine & toasted chestnut / 373 Kcal

9

Severn & Wye Smoked Salmon

Fennel, clementine & watercress salad, sourdough / 340 kcal

12

Chicken Liver Parfait

Apple & celeriac remoulade, pickles & sourdough / 399 kcal

10

Cobble Lane Fennel Salami

Capers, Apple & Celeriac Remoulade & Seeded Crispbreads / 315 kcal

11

Charred king prawns

Garlic & chilli butter / 233 kcal

14

SHARERS

Each sharer serves 2-3 guests

Meat Board 45

Cobble Lane salami & chicken parfait, roast artichokes, pickles, caperberries, figs, seeded crispbreads & sourdough / 1133kcal

Cheese Board 55

Pitchfork cheddar, Bath soft, Clawson blue cheese, celery, grapes, cornichons & sourdough / 2159 kcal / V

Baked Cornish Camembert 35

Cranberries, walnuts, pistachios & sourdough / 1120 kcal / V

Hummus Board 30

Beetroot hummus, lemon & parsley hummus, chicory, celery, Little Gem lettuce, radishes & sourdough / 1160 kcal / Vg

MAINS

Cyder Battered Haddock

Triple cooked chips, tartare, mushy peas & burnt lemon / 1510 kcal

19

Smashed Burger

Double beef patty, cheese, pink pickled onions, pickles, homemade burger sauce & fries / 1598 kcal

18

Plant Burger

Plant-based cheese, pink pickled onions, pickles, homemade burger sauce & fries / 1008 kcal / Vg

18

Cumberland Sausages

Mash, Cabbage & gravy / 1129 kcal

18

8oz Sirloin Steak

Triple cooked chips & red chimichurri / 1349 kcal

38

Pan Roasted Seabass

Creamed celeriac, Cabbage, samphire & orange / 478 kcal

24

Creamy Sautéed Mushroom Gnocchi

/ 847 kcal / Vg

17

Beef & Onion Pie

Crushed winter roots, Cabbage & gravy / 1524 kcal

21

SIDES

Triple Cooked Chips

840 kcal / V

6

Fries

868 kcal / V

5.5

Parmesan Fries

1105 kcal

8

PUDDINGS

Sticky Toffee Pudding

Clotted Cream / 604 kcal

9

Apple & Rhubarb Crumble

Bay leaf custard / 318 kcal / V

8

2 Scoops of Jude's Ice Cream

Vanilla (238 kcal per scoop / Vg)
chocolate (240 kcal per scoop / Vg)

6

Cheese Board

Pitchfork cheddar, Bath soft, Clawson blue cheese, celery & Sourdough / 664 kcal

15

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.

Delicate & Fruity

Stylish & Graceful

Crisp & Vibrant

Floral & Rounded

Ripe & Aromatic

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 ^{9.5% ABV}
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

Sonríó Cuando Llueve '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

Spicy & Indulgent

Mellow & Fragrant

Rich & Complex

Champagne & Sparkling Wines

Nyetimber Classic Cuvee | West Sussex | **S** 13.10 **B** 68.50 **MG** 137.00

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 Dangin 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