

Welcome to the Mulberry Restaurant. We wish you an enjoyable meal. Should you have any questions regarding our menu, our servers will be happy to help. We would also like to welcome your comments on our Mulberry Restaurant TripAdvisor. To review our restaurant, simply go to bit.ly/MulberryTripadvisor.

CLASSIC COCKTAILS

KIR ROYALE

Creme de Cassis, Champagne
13.50

PEACH BELLINI

Peach puree, Prosecco
10.00

COSMOPOLITAN

Finlandia Vodka, Cointreau,
Lime Juice, Cranberry Juice
12.00

MARGARITA

Tequila, Lime Juice, Salted Rim,
Cointreau
12.00

SOUR

Whiskey/Disaronno/Vodka., Gomme,
Egg white, Lemon/Lime Juice
10.00

ESPRESSO MARTINI

Espresso, Finlandia Vodka, Kahlua,
Caramel Syrup
12.00

FOR THE DESIGNATED DRIVER

ICE LOLLY

Strawberry Purée, Coconut Cream,
Orange Juice topped with Strawberry
Syrup
8.50

FREEWAY TO SUNSET

Passion fruit Purée, Cranberry Juice,
Rose Lemonade topped with
Grenadine
9.50

VIRGIN MOJITO (STRAWBERRY / PASSIONFRUIT / PINEAPPLE)

Lime, Mint, Brown Sugar,
Lemonade, Fruit Purée
10.50

TO SHARE

ARTISAN BREAD

A combo of artisan bread rolls
with olive oil and balsamic
vinegar
2.50 per person

RUSTIC MARINATED OLIVES

Pitted and marinated in garlic,
spices and herbs
2.25

BRUSCHETTA

Fresh baby plum tomatoes, basil
and garlic
3.95

STARTERS

SMOKED DUCK & ORANGE SALAD

A salad of baby spinach, rocket &
pine nuts
7.95

ATLANTIC PRAWN & CRAYFISH COCKTAIL

Served with bread & butter
9.95

WILD MUSHROOM SOUP

Flavoured with tarragon (V)
6.95

SCOTTISH SMOKED SALMON

Capers, shallots, brown bread &
butter
11.95

CARPACCIO OF BEEF

Truffle dressing, rocket & Parmesan
11.95

CONFIT OF DUCK CROQUETTES

Served with an apple & onion
chutney
12.95

OATLANDS SALAD

Cos lettuce, walnuts, salad
potatoes, sweetfire beetroot,
yogurt and honey dressing (V)

Add grilled halloumi (V) /
grilled chicken breast /
grilled salmon

Starter: £8.50 | Main: £16.00



MULBERRY RESTAURANT A LA CARTE MENU

Enjoy a complimentary
glass of prosecco when
you order 3 courses*

*Offer is subject to
3 courses per person

MAINS

KING PRAWN & SCALLOPS

Ginger, coconut, chilli &
coriander sauce and basmati rice
18.95

BUTTERNUT SQUASH & SAGE RISOTTO

Arborio rice & Parmesan cheese (V)
15.95

TAGLIATELLE "ALFREDO"

Cream sauce, courgettes,
mushrooms, spinach & Parmesan (V)
15.95

SMOKED HADDOCK FISH CAKE

Curried fish cake, poached hen egg &
creamed spinach
17.95

SEA BASS FILLET

New potatoes, bacon lardons, baby
plum tomatoes, capers & artichokes
24.95

CANNON OF NEW SEASON LAMB

Garlic puree, braised potato & sweet
shallots, broad beans
26.95

ROASTED BREAST OF PHEASANT & CONFIT LEG

Celeriac puree, forest mushrooms,
juniper jus
18.95

CONFIT OF DUCK LEG

Smoked Parmesan mash, red cabbage
& jus
18.95

VENISON AUTUMN STEW

Porcini mushrooms, smoked pancetta
& puff pastry lid
18.95

AVAILABLE FROM 12PM

Offers on menu are not in
conjunction with any other
offer and are subject to
availability.

FROM THE GRILL

10OZ SURREY FARM SIRLOIN STEAK

21-day dry aged beef from
English herds
25.95

8OZ VEAL CUTLET

Milk fed from Dutch origin
24.95

BREAST OF CORN FED CHICKEN

18.95

5OZ FILLET STEAK MIGNON

21.95

ALL SERVED WITH CONFIT OF PLUM
TOMATO & BABY WATERCRESS

SAUCES

Green Peppercorn
Red Wine Jus
Garlic & Herb Butter
Cafe De Paris Butter
All 2.50

SIDES

Rocket & parmesan shavings,
balsamic glaze
Tenderstem broccoli, lemon oil and
sea salt
French Beans with Shallots
French Fries
Creamy Mash with Extra
Virgin Olive Oil
Truffled Chips
Creamed Spinach

Each 3.50

CLASSICS

OATLANDS 8OZ BEEF BURGER

Served in a brioche bun with Cheddar
cheese, pickles and fries
14.95

HAND BATTERED HADDOCK FILLET

Served with homemade tartar sauce,
mushy peas and chips
14.95

CAESAR SALAD

Romaine lettuce with anchovies,
parmesan, garlic croutons and Caesar
dressing
9.95

Add grilled chicken breast 12.95

DESSERTS

APPLE TART TATIN

Served with cinnamon ice cream
5.95

CARAMELISED LEMON TART

Served with a raspberry
sorbet
5.95

CHOCOLATE & MINT MOUSSE

Served with a chocolate sablé
5.95

BRIGHTON BLUE

A fine blue from Brighton with walnut
bread & grapes
7.95

DESSERT WINES

ROYAL TOKAJI LATE HARVEST
2013 50ML
5.75

ELYSIUM
BLACK MUSCAT 50ML
7.50

GRAHAM'S LATE BOTTLED
VINTAGE 2009 50ML
7.50

HOT BEVERAGES

ESPRESSO COFFEE

The best of Musetti coffee beans
Single 2.95
Double 4.05

CAPUCCINO

4.25

CAFÉ LATTE

4.25

HOT CHOCOLATE

4.75

MOCHA

4.25

MACCHIATO

3.25

TEAS

English breakfast tea
Decaf tea
Earl Grey
Green tea
Assam tea
Camomile
Peppermint
Lemon & ginger
Regular 3.50
Large 6.00



Some of our menu may
contain nuts, seeds, and
other allergens. Please speak
with the manager on duty.
Menu is subject to change
and selections are subject to
availability. A discretionary
service charge of 12.5% will
be added to your bill. Prices
listed are in £ GBP (Great
British Pounds)

CHAMPAGNE

	Bottle	125ml			
JOSEPH PERRIER BRUT	55.00	12.50			
Decidedly refreshing and with great poise, helped by a minimum of 3 years ageing in their Roman chalk cellars in Châlons-en-Champagne					
LAURENT-PERRIER BRUT NV	72.00				
Tours-Sur-Marne					
LAURENT-PERRIER MILLESIME 2006	105.00				
Tours-Sur-Marne					
BOLLINGER SPECIAL CUVÉE	135.00				
Ay.					
DOM PERIGNON 2006	200.00				
Epernay					

ROSÉ CHAMPAGNE

	Bottle				
GEORGES VESSELLE GRAND CRU ROSÉ NV	62.00				
Bouzy					
JOSEPH PERRIER ROSÉ NV	96.00	17.50			
Delicate red fruit notes, a fine mousse and fresh, dry flavours					

SPARKLING WINE

	Bottle				
BLANCS DE BLANCS CHARDONNAY BRUT NV	29.00				
Louis Changarnier, France					
PROSECCO ARCOBELLO BRUT	30.00	7.00			
Treviso, Italy					
LAMBERTI ROSATO SPUMANTE SPARKLING ROSÉ	30.00	7.00			
Veneto, Italy					

ROSÉ

	Bottle	175ml	250ml		
INDESIO PINOT GRIGIO ROSÉ	28.00	7.25	10.00		
Delle Venezie, Italy Dry and quite full, with ripe pear fruit flavours, some spice and hints of berries					
MELOPEE DE GAVOTY ROSÉ	34.00				
Deceptively pale, the nose is full of crushed summer fruits, whilst the palate is a mouth watering blend of strawberries and redcurrants, allied to a creamy texture.					

REDS

	Bottle	175ml	250ml		
SIGNUM ROSSO DI SALENTO 2015	23.00	5.60	7.70		
Puglia, Italy With dried red fruits and baked earth flavours, this is medium bodied, soft and juicy.					
QUEBRADAS MERLOT 2015	25.00	6.95	9.95		
Central Valley, Chile A well balanced and rounded wine with fresh acidity and soft tannins.					
MARQUES DE REINOSA RIOJA 2015	27.50	7.25	10.55		
La Rioja, Spain Pure tempranillo with just a hint of oak. Juicy and soft.					
M MALBEC GRAND CUVÉE 2016	30.50	7.55	11.85		
Pays d'Oc, France The palate is quite full with sweet dark fruits and ripe tannins.					
RAZA RESERVA MALBEC 2014	33.00				
Famatina Valley, Argentina Rich with blackberry, violet, liquorice and spicy oak. Juicy ripe tannins, with good rich flavour.					
CRANSWICK ESTATE SHIRAZ 2014	34.00				
South Australia, Australia Varietal fruit palate layered with complex black berry flavours and spices with lingering oak sweetness					
CHATEAU LACOSTE-CHATAIN 2011	44.50				
Montagne St. Emilion, Bordeaux, France. Elegant, classic claret. Cassis and plum fruit lead to mellow, ripe tannins.					
HUNTER'S PINOT NOIR 2012	40.00				
Marlborough, New Zealand Full of black cherry, raspberry and spice with refreshing acidity and silky smooth tannins.					
CHATEAUNEUF-DU-PAPE 2015	55.50				
Chateau Fargueirol, Rhone, France Spicy and sweet dried fruits, this is warming, medium/full bodied with elegant tannins.					

WHITES

	Bottle	175ml	250ml		
SIGNUM BIANCO DI SALENTO 2015	23.00	5.60	7.70		
Puglia, Italy Dry with tropical flavours backed with a citrus finish.					
LES RONCES CHARDONNAY 2015	27.50	7.55	11.85		
Pay's d'Oc, Domaine de Castelnaud, France Rich and ripe on the palate with generous apple and citru acidity.					
INDESIO PINOT GRIGIO 2015	29.00	7.00	9.95		
Delle Venezie, Italy Refreshing with ripe pear and apple flavours and a crisp finish.					
DE CHANSAC SAUVIGNON BLANC 2015	30.00	8.25	11.55		
Cotes de Gascogne, France Fresh, with a lovely mix of grassy and tropical fruits and a generous texture					
LA VISITE PICPOUL DE PINET 2016	31.00	8.95	12.05		
Coteaux du Languedoc, France The palate is well balanced, between a great smoothness and a zesty citrus acidity.					
VILLIERA CHENIN BLANC 2014	36.00				
Stellenbosch, South Africa Rich yet bone dry, with notes of pineapple, guava and pink grapefruit.					
HUNTER'S SAUVIGNON BLANC 2015	38.50				
Marlborough, New Zealand Classic Marlborough, very refreshing multi layered palate, with ripe tropical fruit flavours and passion fruit					
MACON-DAVAYE 'LES BELOUZES' 2013	40.00				
Domaine des Maillettes, Burgundy, France Refined mineral character with rounded ripe flavours with a hint of spice and creamy finish.					
SANCERRE BLANC 2014	50.50				
Domaine Serge Laloue, Loire, France Mineral and gooseberry nose leads to a rich palate with peach and apple notes.					
CHABLIS 1ER CRU MONTMAIN 2014	60.00				
Domaine de la Conciergerie, Burgundy, France Medium bodied, crisp and intense, with mineral rich orchard fruit, and a long balanced finish.					