

MULBERRYS

RESTAURANT & GRILL

SUNDAY LUNCH

£9 for 1 Course

£13 for 2 Courses

£17 for 3 Courses

KIDS - UNDER 12 - DINE AT HALF THE PRICE

CHOICE OF CHEFS HOMEMADE SOUPS SERVED WITH FRESHLY BAKED BREAD V

OR

BRUSCHETTA TOPPED WITH MOZZARELLA, TOMATO AND CARAMELISED RED ONION V

OR

WARM CHICKEN AND BACON SALAD WITH A BALSAMIC SYRUP

OR

MUSSELS STEAMED IN SAFFRON, GARLIC & WHITE WINE WITH FRESHLY BAKED BREAD

ROAST TOPSIDE OF BEEF & YORKSHIRE PUDDING / LEG OF LAMB / CHICKEN BREAST WITH A RED WINE GRAVY,
ROAST POTATOES AND STEAMED VEGETABLES

OR

OVEN ROAST LAMB SHANK WITH A SWEET POTATO PUREE & BRAISED FENNEL BULB

OR

A SMOKED FILLET OF HADDOCK, ON A HERB MASH WITH A CREAMY MATURE SOMERSET CHEDDAR SAUCE & STEAMED VEGETABLES

OR

WHOLE BAKED LEMON SOLE WITH A BABY CAPER BUTTER, HAND CUT CHIPS & CRISP SALAD

OR

BUTTERNUT, SAGE & GOATS CHEESE LASAGNE WITH GARLIC BREAD V

OR

GRILLED BEEF 'BOEREWORS', A SPICY SOUTH AFRICAN FARMERS SAUSAGE, SERVED ON CREAMED MASH WITH ROAST ROOT
VEGETABLES & A RED WINE GRAVY

CHEESEBOARD

With a selection of Barbers 1833 Vintage Reserve Cheddar, Somerset Brie and
Tuxford & Tebbutt stilton, served with biscuits and grapes

OR

RASPBERRY CRÈME BRULEE

with an Almond Biscotti

OR

MALVA PUDDING

a South African caramelized orange sponge pudding, served warm with crème anglaise

OR

WARM MELTING CHOCOLATE BISCUITS

served with a white chocolate & Baileys sauce