



THE MULCASTER

CANAPES

Price by each piece

'Mulcaster Rules' buy 3 for 11.25

Chicken Liver Parfait Tartlet | 3.80
Guest ale relish, pickled shallots

Warm Almond Tart ✓ | 3.85
*Blue fromage,
Jersey honeycomb*

Grilled Scallop Tartlet | 4.50
Malt vinegar butter sauce, smoked bacon

No1. Jersey Oyster Mignonette
Shallot vinegar
each 2.50 | half dozen 14.50

SNACKS & STARTERS

Mushroom Parfait Crumpet ✓ | 9.50
House crumpet, Jersey oyster mushroom parfait, pickles, local leaves

Duck Confit Scotch Egg | 11.50
Soft St Ewes' egg, wrapped in duck confit, walnut ketchup

Beef Cheek Yorkie | 11.95
Slow cooked beef cheek, French onion gravy, horseradish gel

House Scampi Bites | 13.50
Spiced Marie rose, lemon, crème fraîche avocado

HOUSE PLATTERS

Normandy Baked Camembert | 25.50
Baked with Jersey smoked honey, cep mushroom arancini, pub pickles, wild farmed sourdough, Jersey butter

La Maison | 28.50
*House sausage roll, duck confit Scotch egg, beef cheek Yorkie,
chicken liver parfait toast, walnut ketchup, ale chutney*

La Mancha Shellfish Platter | 34.50
*2 Royal bay oysters, 2 Brittany gambas, picked Jersey crab, Brittany crevette,
marinated rope grown mussels, condiments, sourdough bread, Jersey butter*

CLASSICS

Mulcaster Pub Salad ✓ | 12.50
*Gem lettuce & chicory, soft St Ewes' egg, tomatoes, Old Winchester cheese,
Jersey buttermilk ranch dressing, crumpet croutons*
Add: chicken schnitzel, roast garlic butter +7.50

Dry Aged Jersey Burger | 19.50
*House bread roll, rémoulade sauce, gherkin, cos salad, Jersey tomato,
crisp pancetta, Jersey chips, pink peppercorn hollandaise*

Guest Ale Battered Fish & Chips | 19.25
Crisp batter, proper mushy peas, sauce gribiche, lemon

Butternut Squash Pasta Pillows *vg* | 18.95
Roast garlic oil, puntanescasauce

Jersey Leg & Tail Pie | 21.50
*Hand crafted, beef fat pastry, braised beef shin, oxtail, buttered mash,
steamed local greens, bone marrow jus*

The Mully Steak Frit | 24.95
Grilled house dry aged steak, parsley & tarragon entrecote sauce

Market Fish Pie | 24.95
Local fish, shellfish, parsley cream, mash, herb crust, cheese, petite pois

"We do hope that you have enjoyed your meal with us, please note that a 10% discretionary service charge is added to your bill, the entire of which is shared with the team"

Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print.

We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.



SANDWICHES

Add Jersey chips +3.00

Croque Monsieur | 16.50

Grilled sour dough bread layered with dry cured ham, sauce béchamel, Gruyere cheese, Parmesan

Fried St Ewes egg +1.95

House Salt Beef 'Rueben' | 17.50

Cured house brisket, sauerkraut, Swiss cheese, Dijon mustard, thousand island dressing, sourdough bread

Jersey Lobster Thermidor Roll | 19.50

Butter poached lobster, thermidor mustard cream, crispy shallots, lemon, chives

SIDES

Jersey Hand Cut Chips ✓ | 5.50

Buttered Jersey Greens ✓ | 5.50

Aspen Chips ✓ | 6.50

Black truffle aioli, Parmesan

Green Salad ✓ | 5.50

French dressing

Wildfarmed Sourdough ✓ | 6.50

Jersey butter

MULCASTER PUD'S

Rhubarb Compote | 9.25

Jersey buttermilk rice pudding, Biscoff ice cream

Choux Lucien | 9.95

Pistachio ice cream, butterscotch sauce, caramel frosting, Jersey cream

Selection of British & French Cheeses | 12.50

Ale chutney, house baked oat biscuits

Something Small To Finish

Mulcaster Passion Fruit Jersey Fudge | 4.75

HOST YOUR NEXT EVENT WITH US

From our stylish downstairs bar to our elegant upstairs restaurant, our private spaces are perfect for celebrations, meetings, and special occasions.

Please ask a member of our team for details.

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