



THE MULCASTER
SUNDAY MENU
BAR SNACKS

Mully Sausage Roll 7.50
Walnut ketchup

Scotch Egg 7.95
Walnut ketchup

3 Oaks Padrón Peppers (vg) 7.00
Smoked Jersey coastal salt flakes

Wild Farmed Sourdough (v) 6.50
Jersey Dairy butter

CANAPES

Price by each piece
'Mulcaster Rules' buy 3 for 11.25

Chicken Liver Parfait Tartlet 3.95
Guest ale relish, pickled shallots

Jersey Black Butter
& Almond Tart (v) 3.95
Blue fromage, Jersey honeycomb

Cottage Pie Arancini 4.50
Parmesan

No1. Jersey Oysters
Mignonette shallot vinegar
each 2.50 | half dozen 14.50

SMALL PLATES

Mozzarella & 3 Oaks Tomato Salad (v) 8.95
Pickled shallots

House Scampi Bites 13.50
Spiced marie rose, lemon, crème fraîche avocado

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

Mussels Farcie 11.50
Garlic, herb breadcrumbs, lemon

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*

The Mully Pub Sunday Feasting Platter

38.95 for 2 to share
Settle into The Mully Pub on Sunday and relax

3 Roast's to share:

Roast Aged Irish Sirloin | Roast Free-Range Chicken Breast |
Roast Rolled Dingley Dell Porchetta

All served with:
*Crushed carrot & swede, Jersey cauliflower cheese, roast parsnips,
sage stuffing, crunchy Jersey roast potatoes,
Yorkshire pudding, jug of gravy*



THE MULCASTER

SUNDAY MENU

CLASSICS

Mulcaster Pub Salad (v) 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

*Sourdough bun, rémoulade sauce, gherkin, cos salad, Jersey tomato,
crispy pancetta, Jersey chips, pink peppercorn hollandaise*

Guest Ale Battered Fish & Chips 19.25

Crispy batter, proper mushy peas, sauce gribiche, lemon

Jersey Leg & Tail Pie 21.50

*Hand crafted beef fat pastry, braised beef shin, oxtail, buttered mash,
steamed local greens, bone marrow jus*

Grilled T Bone steak 28.95

Grilled house dry aged steak, Jersey Chips, mushroom & peppercorn sauce

Market Fish Pie 24.95

Local fish, shellfish, parsley cream, mash, herb crust, cheese, petite pois

Linguini Puntanesca (v) 14.95

Tomato & olive ragu, Parmesan, garlic bread

SIDES

Jersey Hand Cut Chips (v) 5.50

Buttered Jersey Greens (v) 5.50

Aspen Chips (v) 6.50

Black truffle aioli, Parmesan

Green Salad (v) 5.50

French dressing

Jersey Cauliflower Cheese (v) 5.50

MULCASTER PUD'S

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

"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.