



THE MULCASTER

AUTUMN SUPPER MENU

FOR THE TABLE

La Mancha Shellfish Platter

*2 Royal Bay oysters, 2 Brittany gambas, picked Jersey crab,
Brittany crevette, marinated rope grown mussels,
Condiments.*

36.50

Mulcaster Bread ✓

Jersey butter, marinated olives, smoked almonds

9.95

SNACKS & STARTERS

Smoked Almonds

4.50

Marinated Mixed Olives

3.95

Mushroom Arancini ✓

Truffle Aioli & Parmesan

9.95

Jersey Pork Scotch Egg

Walnut ketchup

8.95

Baked Garlic Bread | add Cheese ✓

Made with Jersey butter

5.50 | 6.50

Chargrilled Tenderstem Broccoli ✓

Aioli & Romanesco sauce, smoked almonds

8.75

Roast Cauliflower Velouté ✓

Vadouvan spices, coconut, coriander, naan bread

6.75

Cottage Pie Arancini

*Jersey minced beef, risotto rice
walnut ketchup, Parmesan*

11.75

Chicken Liver Parfait

*Smoked duck, Yorkshire pudding,
ale chutney*

11.75

"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.



THE MULCASTER

MAINS

Dry Aged Jersey Trinity Farm Burger

Burger rolls, Monterey Jack cheese, burger pickle, mustard mayo, shaved red onion, beef tomato, local gem salad, Jersey chips

19.50

Guest Ale Battered Fish & Chips

Crisp batter, proper mushy peas, sauce gribiche, lemon

20.50

Puttanesca Linguini *vg*

Roast garlic oil, lemon & golden sultanas, puttanesca sauce, herb salad, plant based Parmesan

17.50

Jersey Leg & Tail Pie

Hand crafted, beef fat pastry, braised beef shin, oxtail, bone marrow jus, buttered kale, turnip, Jersey butter mashed

22.50

Whole Grilled Gilt-Head Bream

Padron peppers, Leon chorizo, new potatoes

34.50

FROM THE GRILL

All steaks served with Petit Menage Farm Agria chips, watercress, local mushrooms

SIRLOIN 300g | 33.95

RIB-EYE 350g | 36.95

FILLET 250g | 39.95

CHATEAUBRIAND TO SHARE 700g | 89.95

Add a sauce | 2.25

Peppercorn Cream | Bone Marrow Jus | Bearnaise |

Blue Cheese Cream | Garlic Butter

SIDES

Jersey Chips *vg* | 5.50

Truffle Aioli & Parmesan Jersey Chips | 6.50

Mashed Potatoes & Bone Marrow Gravy | 6.50

Rocket & Aged Parmesan Salad | 6.50

Buttered local Greens *r* | 5.50

PUDDINGS

The Mully "Knocker Glory" *r*

Brown sugar meringue, Jersey Dairy ice cream, plum compote vanilla sauce, fresh Jersey cream

10.95

Sticky Toffee Pudding *r*

Butterscotch sauce, brown butter crumb, Jersey Dairy ice cream

8.95

Chocolate Choux *r*

Almond crunch glaze, chocolate crémieux, salted caramel, Jersey cream

10.50