



THE MULCASTER

AUTUMN LUNCH 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 Cheesy Pig Platter

*Mature cheddar, blue cheese, roast gammon, Jersey pork scotch egg, Jersey pork sausage roll bread,
walnut ketchup, Tiny Rebal ale chutney, bread, Jersey butter*

28.50

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 *vg*

Aioli & Romanesco sauce & smoked almonds

8.75

Roast Cauliflower Velouté *vg*

Vadouvan spices, coconut, coriander, naan bread

6.75

Cottage Pie Arancini

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

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.

MAINS

Jersey Honey Roast Ham, Egg & Chips

Thick sliced ham, 2 fried egg Happy Hen eggs, Jersey chips, piccalilli
17.50

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

Black Butter Baby Back Ribs

*Tender slow cooked ribs, Rockette cider, Jersey Black butter BBQ sauce,
Jersey chips, Island herb coleslaw*
19.50

Guest Ale Battered Fish & Chips

Crisp batter, proper mushy peas, sauce gribiche, lemon
20.50

Pub Steak Sandwich

*Sliced aged Sirloin, La Mare mustard mayo, beef steak tomato,
crispy onions, rocket, Jersey fries, herb coleslaw*
19.50

Grilled Croque Champignon *v*

*Grilled Vienna sourdough, sauteed local mushrooms & onions, garlic,
thyme, glazed with a Cheddar bechamel sauce, Jersey fries*
18.95

Puttanesca Linguini *vg*

*Roast garlic oil, lemon & golden sultanas, puttanesca sauce,
herb salad, plant based Parmesan*
17.50

MULLY PIES

All come with buttered kale, turnip & Jersey butter mashed

Jersey Leg & Tail Pie

Hand crafted, beef fat pastry, braised beef shin, oxtail, bone marrow jus
22.50

Jersey Pork Sausage Roll

Rockette cider & La Mare mustard sauce
18.75

Woodland Mushroom & Celeriac Pie (*v*)

Mushroom & miso gravy
18.95

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 *v* | 5.50

PUDDINGS

The Mully "Knocker Glory" *v*

Brown sugar meringue, Jersey Dairy ice cream, plum compote vanilla sauce, fresh Jersey cream
10.95

Sticky Toffee Pudding *v*

Butterscotch sauce, brown butter crumb, Jersey dairy ice cream
8.95

Chocolate Choux *v*

Almond crunch glaze, chocolate cremieux, salted caramel, Jersey cream
10.50