

LIVE MUSIC

Wednesday & Friday: 7pm to 9pm
Saturday: 8pm to 10pm
No cover charge.

GALLERY

MAISON & STAGE

MENU PRICING

Prices are listed with the members' rate first, followed by the guest rate.

Please inform your server of any allergies or dietary requirements before ordering.

BAKERY

The Mulberry Croissant 4.50 / 5.40
French butter croissant, served warm.

Cultured Butter & Seasonal Preserve
1.50 / 1.80
GLUTEN, DAIRY

Pistachio Cream
2.50 / 3
GLUTEN, DAIRY, NUTS, EGGS

Chocolate Cream
2.50 / 3
GLUTEN, DAIRY, EGGS

Ham & Gruyère
4 / 4.80

BRUNCH SIGNATURES

Members Full English 18 / 21.60
Dry-cured bacon, Cumberland sausage, black pudding, mushrooms, roasted tomato, baked beans, potato fritters and eggs your way.
EGGS, GLUTEN, SULPHITES

Tamago Benedict 16 / 19.20
Japanese milk bread, smoked turkey ham, poached Burford Brown eggs and black truffle hollandaise.
GLUTEN, EGGS, DAIRY, SOY

Korean Steak & Eggs 18.50 / 22.20
Chargrilled Yorkshire bavette, fried eggs, gochujang butter and crispy shallots.
EGGS, DAIRY, SOY, GLUTEN

Menemen 14 / 16.80
Slow-cooked eggs, heritage tomatoes, peppers and Aleppo chilli, served with toasted sourdough.
EGGS, GLUTEN

Mulberry Avocado Toast 11.50 / 13.80
Crushed avocado, chilli, lime, pumpkin seeds and confit tomato on toasted sourdough.
GLUTEN, SULPHITES

LIGHT PLATES

Tuna Niçoise Tataki 15 / 18
Seared rare tuna, soy-mustard dressing and Niçoise garnish.
FISH, SOY, MUSTARD, GLUTEN, SULPHITES

Winter Burrata 14 / 16.80
Roasted beetroot, shiso pesto, aged balsamic.
DAIRY, NUTS, SULPHITES

French Onion Soup 11 / 13.20
Traditional French onion soup with Gruyère sourdough toast.
DAIRY, GLUTEN, SULPHITES, CELERY

Crab Toast 16.50 / 19.80
Hand-picked crab, toasted brioche, yuzu mayonnaise, pickled cucumber and chives.
CRUSTACEANS, GLUTEN, EGGS, DAIRY

EXTRAS

Smoked Streaky Bacon 4 / 4.80
Egg Your Way 2.50 / 3
Chicken 6 / 7.20
Avocado 2.50 / 3

SALADS

Classic Caesar 14 / 16.80
Baby gem, Parmesan, brioche croutons and Caesar dressing. Add anchovy fillets 2 / 2.40.
DAIRY, FISH, GLUTEN

Mulberry Lobster Salad 28 / 33.60
Butter-poached lobster, avocado, heritage tomato, pickled cucumber, fennel, baby gem, Oscietra caviar, citrus dressing & lemon verbena oil.
CRUSTACEANS, FISH, SOY, SULPHITES

Duck Salad 18 / 21.60
Sous-vide duck breast, Asian slaw, cucumber, sesame, cashew, chilli and soy-lime dressing.
SOY, SESAME, NUTS, CELERY

SANDWICHES

Mulberry Club Sandwich 15 / 18
Roast chicken breast, smoked bacon, fried egg, lettuce, tomato, yuzu mayonnaise and toasted brioche. Served with fries.
GLUTEN, EGGS, DAIRY

Steak Sandwich 18 / 21.60
Aged sirloin, caramelised onions, watercress, chimichurri sauce and butter-toasted pain de mie. Served with fries.
GLUTEN, DAIRY, SULPHITES

Native Lobster Roll 20 / 24
Butter-poached native lobster, yuzu mayonnaise, avocado and chives in a Japanese milk roll. Served with fries.
CRUSTACEANS, GLUTEN, DAIRY, EGGS

BRUNCH & LUNCH PLATES

Steak Frites Au Poivre 24 / 28.80
Aged sirloin, green peppercorn sauce and yuzu kosho fries.
DAIRY, SULPHITES

Chicken Katsu 19.50 / 23.40
Panko chicken breast, jasmine rice, katsu beurre blanc, spring onion and toasted sesame.
GLUTEN, SOY, DAIRY, EGGS, SESAME

Roasted Delica Squash & Wild Mushroom 16.50 / 19.80
Delica squash, wild mushrooms, chestnut cream, miso-Madeira glaze, pickled shiitake, crispy kale and toasted hazelnut.
NUTS, SOY, SULPHITES

Grilled Mackerel 24 / 28.80
Ginger fondant cauliflower, ocean dashi velouté, soy-citrus gel and pickled fennel.
FISH, DAIRY, SOY

SIDE ORDERS

French Fries 5 / 6 · Truffle Fries 7 / 8.40 · Roasted Broccoli 6 / 7.20
Japanese Rice 4 / 4.80 · Side Salad 5 / 6



GALLERY

MAISON & STAGE

We kindly ask that all guests refrain from photography and videography throughout the House. Enjoy the moment, the surroundings and, most importantly, the company you're keeping.
Guests found disregarding this policy will be asked to leave and may be refused future reservations.
Thank you for respecting the privacy and enjoyment of others.