

Monday to Saturday 6.00pm - 9.00pm  
Sundays 6.00pm - 8.00pm

## THE MULBERRY INN

### Dining Menu

“Early Bird” Special Offer  
6pm-6.45pm each evening\*  
2-courses £20.00 3-courses £24.00  
\*Must be ordered by 6.45pm

Thursday’s “Steak Evening” Special Offer  
Choose either Sirloin or Fillet Steak and enjoy  
a Dessert “On the House”

Hotel Guests on a “Dinner Inclusive” Tariff  
may choose a meal up to £24 each as part of their package

Please be aware that Main Dishes not preceded by a Starter may take up to 30 minutes  
to prepare – Thank You

**If you have any allergies please inform the staff when ordering**

# Appetisers

Olives in Oregano Dressing with Feta Cheese £3.50 (V)  
Warm Crusty Bread with Olive Oil and Balsamic Syrup £4.00 (V)

# Starters

Soup of the Day with Warm Crusty Bread £6.00 (V)

Roast Fig, Goats Cheese, Waldorf Salad and Apple Puree £8.00 (V)

Chicken Liver Pate with Mini Toast, Onion Chutney and Side Salad £8.00

Classic King Prawn Cocktail with Smoked Salmon £8.00

Mini Continental Slate:

Parma Ham, Salami, Pepperoni with Marinated Olives, Pepper Rocket Salad, and Sun Blushed Tomatoes, Pickled Onions & Rustic Bread £10.00  
£2 supplement when chosen as a Starter on the Early Bird Offer

New Mini Fisherman's Platter:

Salmon Gravlax, Smoked Trout, Potato Salad, Tempura King Prawns with a Sweet Chilli Dip, Homemade Tartar Sauce and Side Salad £10.00  
£2 supplement when chosen as a Starter on the Early Bird

Baked Camembert with Warm Bread and Crudités £8.00

Chorizo and King Prawn with a Tomato and Chilli Sauce served  
with Warm Crusty Bread £8.00

Chef Wyn's "Signature" Dish

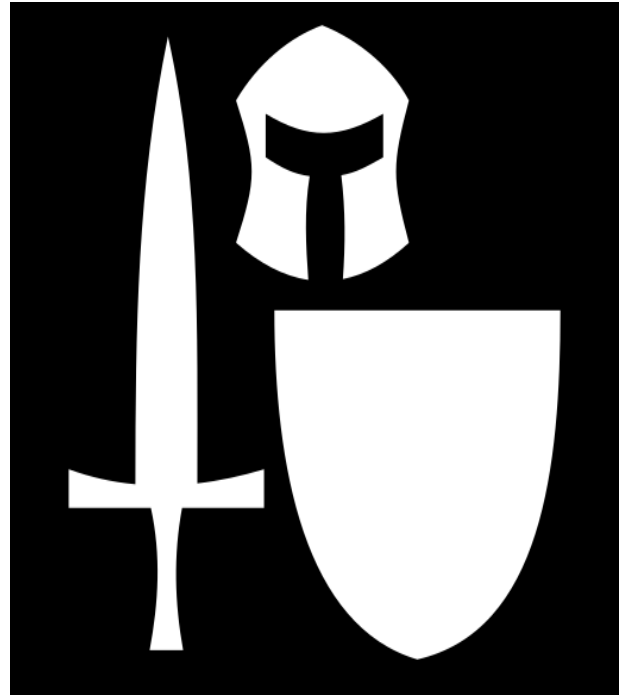
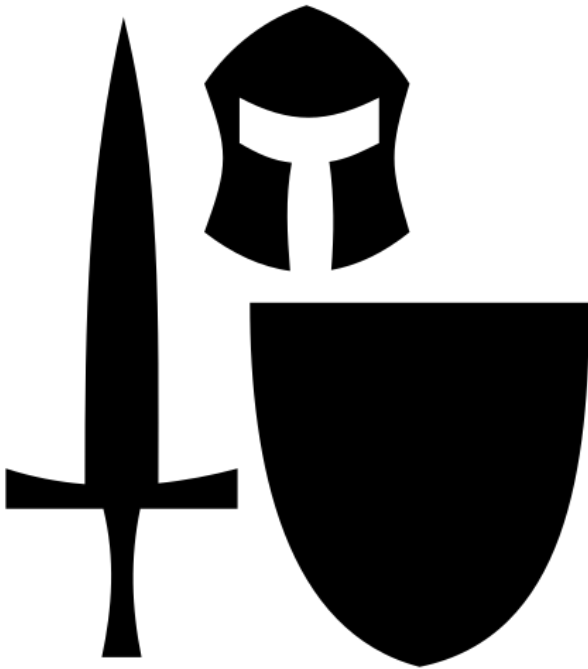
Mushrooms Sautéed with Garlic over toasted Focaccia £8.00 (V)

Wyn's recommended wine: Chilean Sauvignon Blanc - 175ml £5.50

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# (Battle of) CROGEN PIE

This is our **award-winning** entry into the Pie Challenge 2017



## (Battle of) Crogen Pie

Welsh Lamb, Mead & Apricot Pie with Red Wine and Mead Jus, Chive Mash Potato and Braised Red Cabbage with Apple - £16.00

### The Story of the Pie

The Battle of Crogen, took place in 1165 here in the Ceiriog Valley when England's King Henry II's army opposed the Welsh Princes Owain and Cadwaladar and their Welsh army in an ill-fated invasion.

Legend has it that prior to battle the royal princes feasted magnificently on Welsh Lamb and Armenian Apricot "Pye" (such treats only being available to noblemen) and they reputedly accompanied this with lashings of Mead. The combination was certainly a winning feast and before too long Henry's army quickly admitted defeat and retreated to nearby Chester.

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# Main Meals

## Our Head Chef Richard's "Signature" Dish

Award Winning (Battle of) Crogen Pie: Welsh Lamb, Mead & Apricot Pie with Red Wine and Mead Jus, Chive Mash Potato and Braised Red Cabbage with Apple - £16.00

Richard's recommended wine: Argentinean Malbec - 175ml £5.50

## **The Dafydd Burger**

Welsh Beef-Burger Rippled with Laverbread & Rarebit Glaze; Topped with Smoked Bacon and Cockle Fritters. Served on Toasted Brioche Bun with Hand Cut Chips, Crispy Leeks & a "Welsh Dragon" Sweet Chilli Dip £16.00

## **Lamb Shank**

Lamb Shank, Champ Mash, Braised Red Cabbage with a Red Wine Gravy £16.00

## **Chicken "Gwyl Berllan"**

Chicken Breast Stuffed with Apple and Caerphilly Wrapped in Bacon, Resting on an Apple Fritter with New Potatoes, White Wine Sauce & Sugar-snap Peas £16.00

## **Salmon**

Baked Salmon Fillet, Crushed New Potatoes, with a Minted Pea Velouté and turned Carrots £18.00

£2 supplement when chosen as a Main on the Early Bird Offer

## **Chana Masala Vegetable Curry (V) (Vegan)**

Chickpeas, Tomato, Spinach Curry Served with Rice, Poppadum's, Naan Bread and a side of Mango Chutney £16.00

## **Sea Bass**

Sea Bass with Ratatouille, wrapped in Parma Ham on a bed of Pesto Linguine with a Herb dressing £18.00

£2 supplement when chosen as a Main on the Early Bird Offer

## **Anti-Pasto Platter:**

Parma Ham, Salami, Pepperoni with Marinated Olives, Pepper Rocket Salad, & Sun Blushed Tomatoes, Pickles & Crusty Bread £16.00

## **New Fisherman's Platter:**

Salmon Gravlax, Smoked Trout and Potato Salad, Tempura King Prawns with a sweet Chilli Dip, Homemade Tartar Sauce, Side Salad and Crusty Bread £16.00

### **Vegetarian Burger (V) (Vegan)**

Spinach, Mixed Bean Burger Topped with Halloumi, Homemade Coleslaw on a Toasted Focaccia Bun, Served with Sweet Potatoes Fries and Fresh Tomato and Basil Salsa £16.00

### **Chefs Fish Pie**

Smoked Haddock, Salmon, Sea Bass, Prawns and Leeks in a Creamy Sauce Topped with Mashed Potato, Served with Sugar-snap Peas & Carrots £16.00

### **Grill Section**

#### **Welsh Sirloin Steak 8oz\*\***

Served with Field Mushroom, Baked Tomato, Onion Rings & Chips £22.00  
(£6 supplement if part of the Early Bird special offer)

#### **Welsh Fillet Steak 8oz\*\***

Served with Field Mushroom, Baked Tomato, Onion Rings & Chips £26.00  
(£10 supplement if part of the Early Bird special offer)

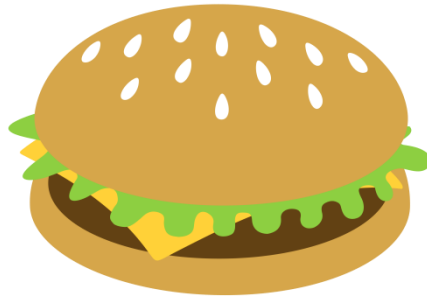
Peppercorn, Diane or Blue Cheese £2.50

\*\*Approximate Weight before Cooking

#### **Sides:**

Buttered New Potatoes £3.50  
Dish of Seasonal Vegetables £4.00  
Dressed Green Salad £3.50  
Bowl of Chips £3.50  
Basket of Bread £3.50  
Battered Onion Rings £3.50

The Dafydd Burger Has Been Listed at **Number 4** in the Welsh Food Bucket List: 100 Things to Eat in Wales before You Die



### **The Dafydd Burger**

Welsh Beef-Burger Rippled with Laverbread & Rarebit Glaze; Topped with Smoked Bacon and Cockle Fritters. Served on Toasted Brioche Bun with Hand Cut Chips, Crispy Leeks & a “Welsh Dragon” Sweet Chilli Dip

£16.00

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## Desserts

Ice Cream – Choice of 3 Scoops (Strawberry, Vanilla, Chocolate, Orange or Mint Choc Chip) £6.00

Sorbet (Mango, Raspberry, Lemon & Lime) £6.00

Chefs Selection of Welsh Cheese with Crackers, Chutney, Grapes and Celery £8.00  
(Per Las - A Welsh Blue Cheese, 'Las' is Blue in Welsh  
Perl Wen – A Welsh Version of Brie, 'Wen' is White in Welsh  
Caerphilly – A Soft Creamy Cheddar)

Citrus Trio- Lemon Tart and Cointreau Posset, a Tangy Lime Sorbet served with Shortbread £8.00

Crumble of the day served with Custard, Cream or Ice Cream £8.00

Chocolate Brownie with Orange Ice Cream and a Chocolate Sauce £8.00

Peach Frangipane Tart on a Mulled Coulis served with Chantilly Cream £8.00

### Chef Matthews Signature Dish

Bara Brith Bread and Butter Pudding served with a Whiskey infused Custard and a Gingerbread Ice Cream - £8.00

Matthews Recommend Wine is Moscatel Dessert Wine 125ml £3.50

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