

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 £21 3-courses £25
*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 £25 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 £4 (V)

Warm Crusty Bread with Olive Oil and Balsamic Syrup £4 (V)

Starters

Soup of the Day with Warm Crusty Bread £6 (V)

Grilled Asparagus Spears, Parmesan Shavings, Poached Egg with a Chervil Honey Dressing £8 (V)

Chicken Liver Pate with Mini Toast, Onion Chutney and Side Salad £8

Classic King Prawn Cocktail with Smoked Salmon £8

Panko Breaded Scotch Egg with an Apple and Grape Salad £8

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

£2 supplement when chosen as a Starter on the Early Bird

Breaded Perl Wen Brie with a Tomato, Rocket and Balsamic Salad and Cranberry Dip £8 (V)

Salsa Stuffed Field Mushroom with a Glazed Goats Cheese Topping £8 (V)

Chorizo and King Prawn with a Tomato and Chilli Sauce served with Warm Crusty Bread £8

Chef Wyn's "Signature" Dish

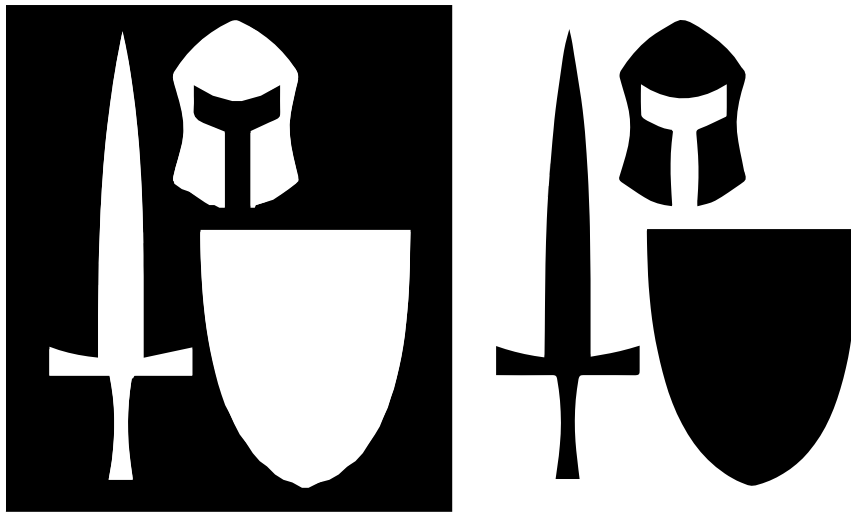
Lamb Kofta with Paprika & Chilli with a Cucumber and Mint Raita on a bed on leaves £8

Wyn's recommended wine: Chilean Sauvignon Blanc - 175ml £6

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

(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 - £17

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 - £17

Richard's recommended wine: Argentinean Malbec - 175ml £6

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 £17

Lamb Shank

Lamb Shank, Champ Mash, Braised Red Cabbage with a Red Wine Gravy £17

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 £17

Gressingham Duck

Pan-Fried Breast of Duck, Wok-Tossed Soy and Ginger Fried Rice and a Homemade Plum and Chilli Dressing £18

£1 supplement when chosen as a Main on the Early Bird

Chana Masala Vegetable Curry (V) (Vegan)

Chickpeas, Tomato, Spinach Curry Served with Rice, Poppadum's, Naan Bread and a side of Mango Chutney £17

Salmon Fillet

Pan-fried Salmon Fillet with Crushed Potatoes and Pea & Watercress Cream Sauce
£17

Pheasant Breast

Pan Fried Pheasant Breast on a bed of Smoked Bacon, Wild Mushroom and Puy Lentils, served with Parmentier Potatoes and a Madeira Jus £18

£1 supplement when chosen as a Main on the Early Bird

Fisherman's Platter:

Salmon Gravlax, Smoked Trout and Potato Salad, Tempura King Prawns with a sweet Chilli Dip, Homemade Tartare Sauce, Side Salad and Crusty Bread
£18

£1 supplement when chosen as a Main on the Early Bird

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 £17

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 £17

Vegetable Wellington

Mediterranean Vegetable Wellington with Provencale Sauce (V)
£17

Grill Section

Welsh Sirloin Steak 8oz**

Served with Field Mushroom, Baked Tomato, Onion Rings & Chips £23
(£6 supplement if part of the Early Bird special offer)

Welsh Fillet Steak 8oz**

Served with Field Mushroom, Baked Tomato, Onion Rings & Chips £27
(£10 supplement if part of the Early Bird special offer)

Peppercorn, Diane or Blue Cheese Sauce £3

**Approximate Weight before Cooking



Special

Traditional Roast Turkey with Cranberry
and Orange Stuffing and "Pigs in Blankets"

£17

Sides:

Buttered New Potatoes £4
Seasonal Vegetables £4
Dressed Green Salad £3
Bowl of Chip £4
Basket of Bread £3
Battered Onion Rings £4

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

£17

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Desserts

Ice Cream – Choice of 3 Scoops £6

(Strawberry, Vanilla, Chocolate, Orange, Sticky Toffee or Mint Choc Chip)

Sorbet (Mango, Raspberry, Lemon & Lime) £6

Citrus Trio- Lemon Tart and Orange Posset,
a Tangy Lime Sorbet served with Shortbread £8

Crumble of the day served with Custard, Cream or Ice Cream £8

Chocolate Brownie with Orange Ice Cream
and a Chocolate Sauce - £8

White Chocolate Pannocotta with Cherry Coulis and
A Cinnamon Tuille - £8

Welsh Cheese Slate: - £8

Per Las – Blue Cheese

Per Wen – Brie

Caerphilly – A Soft Creamy Cheddar

Served with Crackers and Homemade Chutney

Chef Matthew's Signature Dish

Bara Brith Bread and Butter Pudding served with a Whisky infused Custard and a Sticky
Toffee Ice Cream - £8

Matthew's Recommend Wine is Moscatel Dessert Wine 125ml £5

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