

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 £4 (V)

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

Starters

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

Duck and Orange Pate with Mini Toast and Side Salad £8

Stilton and Guinness Pate with Mini Toast and Side Salad £8 (V)

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

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

Grilled Asparagus served with Poached Egg, Parmesan Shavings and
a Lemon & Honey Dressing £8

Chef Wyn's "Signature" Dish
Lamb Kofta with Paprika & Chilli with a
Cucumber and Mint Raita on
a bed of leaves £8

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

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TAIR BLAS BACH

Three Small Flavours

If you have this dish please share it on Social Media with the Hashtag Below ie; Facebook, Instagram & Twitter, as this helps us to promote locally sourced Produce and Local Businesses
#DiscoverNorthWales

Pysgod

Potted Ceiriog Trout cooked with Brecon Gin & Pink Peppercorn Butter

Gem

Chirk Castle Pheasant “Bon Bon” with Penderyn Whisky and Redcurrant Sauce

Sawrus

Rhug Valley Pork & Leek Sausage Roll with Erddig Apple Sauce

Suppliers:

Chirk Trout Farm

McArdle’s Butchers

Rhug Valley Farm Shop

Penderyn Distillery

We’ve chosen three favourite specialities from the neighbouring Ceiriog and Dee Valleys together with a distinguished Welsh distillery and given them our own interpretation as a trio of Welsh “Tapas” Old Favourites – with a modern “twist” – for many, and we hope “A Discovery” for many more

£10

(£6 supplement if part of the Early Bird special offer)

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

Salmon Fillet

Pan-fried Salmon Fillet with Minted Pea Veloute and Crushed Potatoes £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

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

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 Early Bird

Five Bean Chilli

Served with Rice, Sour Cream, Salsa and a Side of Tortilla Chips £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

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

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



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£17

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Desserts

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

Lemon Tart with a Fruit Compote £8

Ice Cream – Choice of 3 Scoops - (Strawberry, Vanilla, Chocolate,) £6

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

Chefs Selection of Welsh Cheese with Crackers, Chutney £8

Caerphilly – A Soft Creamy Cheddar

Per Las - A Welsh Blue Cheese, 'Las' is Blue in Welsh

Perl Wen – A Welsh Version of Brie, 'Wen' is White in Welsh

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

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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