

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)

Welsh Blue Cheese, Pear & Walnut Salad £8.00 (V)

Ham Hock Terrine with Toasted Brioche, Piccalilli and Side Salad £8.00

Mulberry Inn King Prawn & Poached Salmon Salad with a Citrus Dressing £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

Mini Fisherman's Platter: Smoked Salmon, Tempura King Prawns, Calamari, Cockles with Mixed Leaves Served with Sweet Chilli Sauce & Lemon Mayonnaise £10.00
£2 supplement when chosen as a Starter on the Early Bird

Baked Camembert with Warm Bread and Crudités £8.00

King Prawn and Chorizo sautéed in a Garlic and Herb Butter with Fresh Chilli.
Served with Warm Crusty Bread £8.00

Chef Wyn's "Signature" Dish

Sautéed Wild Mushrooms with Garlic, finished with a Brandy Cream,
Parmesan Crisp and Filo Basket £8.00 (V)

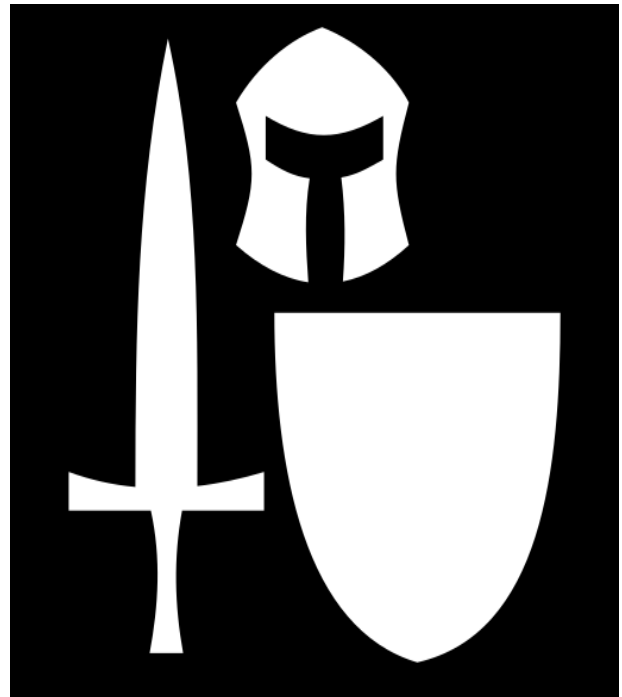
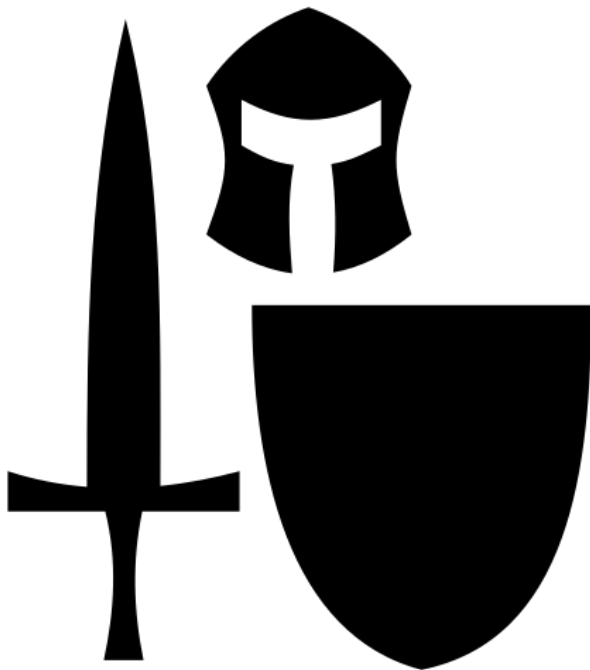
Wyn's recommended wine: Chilean Sauvignon Blanc - 175ml £5.50

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(Battle of) CROGEN PIE

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

#NthEastWalesPie Please share the Pie on Facebook, Twitter, Instagram and Tag **#NthEastWalesPie #TheMulberryInn**



(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

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

The Dafydd Burger

Welsh Beef-Burger Rippled with Laverbread & Glazed with Rarebit; 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

Rump of Lamb

Pan Roasted Rump of Lamb with Creamed Spring Cabbage, Smoked Bacon, Dauphinoise Potatoes and Cumberland Dressing £18.00
£2 supplement when chosen as a Main on the Early Bird Offer

Ceirog Valley Duck

Duck Breast and Confit Duck Leg served with Garlic Pomme Puree, Sautéed Shallots Wilted Pak Choi and a Rich Blackcurrant Sauce £18.00
£2 supplement when chosen as a Main on the Early Bird Offer

Chicken "Gwyl Berllan"

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

Salmon

Steamed Salmon with a Fondant Potato, sautéed Leeks, Cockles, Bacon with a white wine Velouté sauce with buttered Broccoli £18.00

Chana Masala Vegetable Curry (V)

Chickpeas, Tomato and Spinach Curry Served with Rice and Naan Bread & 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 & Rustic Bread £16.00

Fishermans Platter:

Smoked Salmon, Tempura King Prawns, Calamari, Cockles with Mixed Leaves Served with Sweet Chilli Sauce and Lemon Mayonnaise £16.00

Wild Mushroom Risotto (V)

Wild Mushroom and Tarragon Risotto with a Poached Egg,
Parmesan Crisp and Basil Oil £16.00

Chefs Fish Pie

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

Our Head Chef Richard's "Signature" Dish

Belly Pork with Black Pudding and Apple Bon Bon, Cider & Onion Jus,
Crisp Crackling and Chateau Potatoes £18.00

(£2.00 supplement if part of the Early bird special offer)

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

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

Dressed Green Salad £3.50

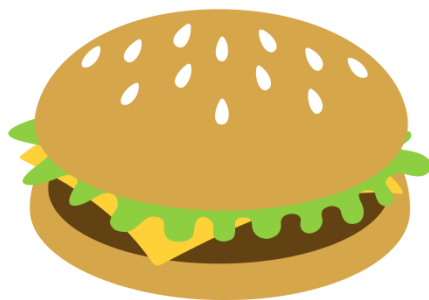
Hand Cut Chips £3.50

Dish of Seasonal Vegetables £4.00

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

Made With Welsh Beef - Burger Rippled with
Laverbread & Glazed with Rarebit; 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 (Strawberry, Vanilla, Chocolate) £6.00

Sorbet (Passion Fruit, Raspberry, Lemon & Lime) £6.00

Chefs Selection of Welsh Cheese with Crackers, Chutney, Grapes and Celery £8.00

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

Tropical Cheesecake £8.00

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

Sticky Toffee Pudding served with Vanilla Ice Cream and a Butterscotch Sauce £8.00

White Chocolate & Raspberry Bread and Butter Pudding served with Custard £8.00

Chef Matthews Signature Dish

Deconstructed Black Forest Gateau - £8.00

Matthews Recommend Wine is Moscatel Dessert Wine 125ml £3.50

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