

A decorative border of various green leaves and ferns frames the top and bottom of the page. The leaves are in different shades of green, some solid and some semi-transparent, creating a layered effect.

The Mulberry Inn

Monday to Sunday 6pm-8pm

"Early Bird" Special Offer

6pm-6.30pm Each Evening*

2-Courses £30

3-Courses £35

*Must be Ordered by 6.30pm

Guests on Dinner - Inclusive Have £35 Per Person

Allowance Towards The Menu

Dining with others? The bill will normally be split
equally for you

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Starters

Baked Camembert to share with Thyme and Garlic
served with House Chutney and Toasted Bloomer
(GF*) £12 (£2 Supplement on the early bird menu)

Cajun Spiced Prawn Crackers to share with Sweet
Chilli Sauce £8

Homemade Soup of the Day with Soft Bloomer
(GF*) £8

Atlantic Prawn Cocktail with Marie Rose Sauce,
Iceberg Lettuce, Pickled Cucumber and White
Bloomer (GF*) £10

Pan-Fried Seabream Fillet topped with Capers &
Samphire served with Panzanella Salad (Red Onion,
Shallots, Cucumber, Tomato, Croutons & Chives)
(GF) £10

Buffalo Chicken Wings with Spring Onions, Chives
& Ranch Dip £10

Creamy Garlic Mushrooms on Toasted Bloomer
(GF*) (VE*) £10

Mains

Shortcrust Steak and Welsh Ale Pie with Champ Mash,
Seasonal Vegetables & Gravy £25

Beer Battered Fish and Hand-Cut Chips with Tartare Sauce
and Minted Mushy Peas £25

Wild Mushroom, Cranberry & Chestnut Wellington with
Fondant Potato, Seasonal Vegetables & Napoli Sauce (VE) £25

Traditional Pork and Beef Faggots with Wholegrain Mustard
Mash, Seasonal Vegetables and Onion Gravy £25

8 Hour Braised Lamb Shank with Champ Mash, Seasonal
Vegetables and Mint Gravy £25

Shortcrust Goats Cheese and Mediterranean Vegetable Pie
with Champ Mash, Seasonal Vegetables and Napoli Sauce £25

Tandoori Halloumi Burger topped with Charred Mushroom,
Peppers, Onion & Courgette Served on a Pretzel Bun with
Fries and Garlic Mayonnaise £25

Pan-Fried Sea Bream Fillet with Fondant Potato, Ratatouille
and Broccoli (GF) £25

Red Thai Chicken OR Vegetable Curry with Rice (GF*) £25

Poached Chicken Caesar Salad - Herb Croutons, Parmesan,
Baby Gem Lettuce, Bacon, Soft Boiled Egg and Caesar Sauce
(GF*) £25

Southern Fried Buttermilk Chicken Burger topped with
Buffalo Sauce served with Fries & Coleslaw £25

GRILL SECTION

8oz Pork Chop £25

**8oz Fillet Steak £35

(**£10 Supplement on the early bird menu)

Served with Hand-Cut Chips, Field Mushroom, Tomato &
Onion Rings

Peppercorn Sauce - Diane Sauce - Blue Cheese Sauce -
Mustard Cream Sauce £3

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Desserts

Mulberry Inn Cheese Slate - Perl Wen, Stilton & Snowdonia Black Bomber with Crackers, House Chutney, Grapes and Celery (GF*) £12
(£2 Supplement on the early bird menu)

Homemade Chocolate Brownie with Toffee Sauce and Vanilla Ice Cream (GF*) £10

Trio of Ice Cream (Vanilla, Mint Chocolate Chip & Banoffee) with Poppy Seed Shortbread (GF*) £8

Trio of Sorbet (Prosecco, Strawberry, Lime & Yuzu) with Poppy Seed Shortbread (GF*) £8

Affogato - Vanilla Ice Cream, Espresso, Poppy Seed Shortbread & a choice of Liqueur £10
(Baileys OR Disaronno OR Cointreau) (GF*)

Red Wine and Cinnamon Poached Plums with Homemade Granola and Plant Based Vanilla Ice Cream £10

Manchester Tart served with Mixed Berry Compote & Chantilly Cream £10