



Evening Menu

Curated & cooked by Head Chef Hefin Roberts

Snacks & Nibbles

Garlic focaccia bread with aubergine dip and toasted seeds £3 (ve)(v)

Chorizo glazed with Felin honey with cracked blacked pepper £3.75 (gf)

Roasted sweet potato hummus with crisp breads £3 (ve)(v)

Crisp belly pork with apple sauce dip £3.50

Warmed marinated olives with garlic, thyme and chilli £3 (ve)(v)(gf)

Smoked almonds £3 (ve)(v)(gf)

Pizza Board

Roast beef, blue cheese, pine nut and wild mushroom £12.50

Chilli crab and salmon, with ricotta and lemon £12.50

Anglesey lamb with red onions, feta and watercress £12.50

Olive, tomato, red onion and smoked cheese £12.50 (v)

Small Plates

Sticky braised ox cheek with horseradish and potato cream £7.50 (gf)

Crispy chicken wings glazed with miso, chilli and ginger £6.50

Chargrilled pigeon, celeriac, smoked ham and cumin caramel £7.50 (gf)

Grilled monkfish, charred potatoes with cream cheese £7.25

Seared fillet of salmon, crisp fennel and olive tapenade £7

Chicory, smoked almond and roasted beetroot salad with orange and tarragon dressing
£6.50 (ve)(v)(gf)

Scallop ceviche, spiced cauliflower, dressed watercress and golden raisins £7.50 (gf)

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Large Plates

Cod in local beer batter, salt and pepper chips, homemade mushy peas and charred lemon £16.50

Free range chicken, braised lentils with smoky bacon, roasted roots with onion jus £16 (gf)

SMH fish pie with laverbread mashed potato, Welsh cheddar cheese and tomato crostini £15

10oz Welsh rib eye steak, hand cut chips, confit garlic, plum tomato £22.50 (gf)

Loin and shoulder of Anglesey lamb, root vegetables, rosemary and barley hotpot £19.50

Seared duck breast, sticky red cabbage, confit duck leg with crispy potato £20.50

Pistachio and mint fritter, thyme & chilli roasted greens with roasted lemon lentil sauce £16 (v)

Cauliflower and butternut squash paella, blue cheese beignets and dressed rocket £16 (v)

Menai mussels steamed in Jaspels craft cider / mariniere / garlic cream £15 (gf)

The SMH burger - Rump beef and Anglesey sea salt burger, Hafod cheddar and dry cured bacon, with hand cut chips with salad £14.50

Sides

Hand cut chips £3.50 (ve)(v)(gf)

Cumin and brown sugar carrots £3.50 (v)(gf)

Buttered kale, green beans and broccoli £3.50 (v)(gf)

Garlic and olive oil roasted root vegetables £3.50 (ve)(v)(gf)

Lemon glazed radishes with thyme £3.50 (v)(gf)

SMH house salad £3.50 (ve)(v)(gf)

(v) vegetarian (ve) vegan (gf) gluten free

Some of our food contains allergens. Please speak to a member of our team for more information.

Welsh version available on request. Fersiwn Gymraeg ar gael ar gais.