

Lunch Menu

Curated & cooked by Head Chef Hefin Roberts



Snacks & Nibbles

Garlic focaccia bread with aubergine dip and toasted seeds £3 🍃 ✓

Honey glazed chorizo with cracked blacked pepper £3.75

Roasted sweet potato hummus with garlic bread £3 ✓

Crisp belly pork with apple sauce dip £3.50

Warmed marinated olives with garlic, thyme and chilli £3 🍃 ✓

Smoked almonds £3 🍃 ✓

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

Sandwiches - On a choice of freshly baked artisan bread, white/brown

Roasted ham, cheddar and pickle £5.50

Cheese and pickle £5.50 ✓

Egg and mustard cress £5.50 ✓

Chicken, chorizo and pesto £5

Hot smoked salmon with horseradish mayonnaise £6

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Large Plates

Codling, salt and pepper chips, mushy peas and charred lemon £14.50

Crispy buttermilk chicken burger with smoked cheese and bacon £14


Rump steak sandwich with mustard and rocket £12.50

Spiced mixed bean burger with chipotle mayo and smoked cheese £14 ✓

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

Chicory, smoked almond and roasted beetroot salad with orange and tarragon £10.50 🌿 ✓

Sides

Hand cut chips £3.50 🌿 ✓ 

Cumin and brown sugar carrots £3.50 ✓ 

Buttered kale, green beans and broccoli £3.50 ✓ 

Garlic and olive oil roasted root vegetables £3.50 🌿 ✓ 

Lemon glazed radishes with thyme £3.50 ✓ 

SMH house salad £3.50 🌿 ✓ 

✓ vegetarian 🌿 vegan  gluten free

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