## House Menu

# Head chef: Hefin Roberts



## Appetisers

Stone baked flat bread, coriander and lemon hummus with yoghurt & paprika £5.00 (v)(ve)(gfo)

Honey glazed chorizo with black pepper (gf) \$6.00

Deep fried sushi rolls with yuzu and wasabi dressing, topped with soya & brown sugar cured sea trout £6.50 (gf)

Crisp onion bhaji egg, lime pickle & peppered poppadom \$5.00 (v)(gf)

## <u>Small Plates</u>

Sweet potato & chilli soup with basil and feta, with olive oil focaccia &6.50 (v)(gfo)

Pork belly bao buns with wakame salad and sriracha mayonnaise £8.50

Spiced monkfish & salmon scampi with pickled cucumber and dill crème fraiche £8.50 (gf)

Crispy duck wings glazed in teriyaki and to asted sesame seeds  $\pounds7.50$ 

SMH Caesar salad - Cos lettuce, croutons, anchovies, parmesan & Caesar dressing &7.50 (add chicken & bacon) +&2.50 (gfo)

Sautéd squid, fresh tomato, black olive fricassee with torn basil, aioli and pickled red onion \$8.00 (gf)

Roasted cauliflower with caramelized onions, hazelnuts & black olives 27.50 (v)(ve)(gf)

#### <u>Large Plates</u>

Stone baked Anglesey lamb kofta with roasted spiced chickpeas, tzatziki with fries £14.00

Pan fried chicken breast, oven dried tomatoes, smoked pancetta, charred cauliflower, crushed new potatoes with olives and pine nuts \$17.50 (gf)

Roasted butternut squash, be etroots and carrots with spiced dukkah radishes  $14.00 \ (v)(ve)(gf)$ 

Bean burger with sriracha mayonnaise, grated cheese, pickles, salad and hand cut chips \$14.00~(v)

SMH burger- Anglesey coarse ground beef topped with braised brisket & Welsh cheddar cheese, brioche bun and hand cut chips \$16.00

Braised short rib of beef glazed with Tunworth cheese, buttered savoy cabbage & cumin mash potato &16.00

Crispy haddock cooked in real ale batter with hand cut chips, crushed garden peas, tartare sauce & charred lemons \$16.00

Pea, courgette & blue cheese risotto with a poached hen's egg \$15.00 (gf)(v)

10oz Welsh ribeye steak with confit tomato, truffle salted chips & wilted wild rocket \$24.00



Head chef: Hefin Roberts

# Hand stretched & stone baked pizza

Katsu chicken curry, smoked bacon and marinated peppers \$14.00 Anglesey lamb, feta cheese, jalapeno peppers, red onions & watercress \$14.00 Roasted artichoke, chestnut mushrooms, parmesan, black olive & rocket pesto with truffle oil \$14.00 (v) Garlic Menai mussels & smoked salmon with cream cheese and capers \$14.00 Classic margherita \$12.50 (v)

#### <u>Little extras</u>

Hand cut chips/skinny fries/sweet potato fries \$3.50 (v)(ve)(gf) Tender stem broccoli with toasted almonds and coconut \$3.50 (v)(ve)(gf) Spicy coleslaw \$3.50 (v)(gf) Charred cauliflower cheese \$3.50 (v) SMH salad \$3.50 (v)(ve)(gf)

#### Desserts

Sticky toffee pudding, glazed pecan nuts, marshmallow & ginger bread ice cream £7.50 Rich dark chocolate tart with vanilla mousse with salted caramel ice cream £7.50 (v) Lemon set cream with poached rhubarb, meringue and caramelised wholemeal biscuit £7.50 (gfo)

Mascarpone cream with coffee & roasted hazelnuts with praline ice cream 27.50 (v)(gfo)Gorwedd Caerphilly cheese with crackers, crisp sourdough, pickled onions and fruit chutney 88.00 (v)(gfo)

Selection of ice creams &6.00 (v)(gfo)

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

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.