

Lunch Menu



Head chef: Hefin Roberts

Appetisers

Stone baked flat bread, coriander and lemon hummus & paprika £4.00 (v)(ve)(gfo)(df)

Honey glazed chorizo with black pepper £5.00 (gf)

Deep fried vegetable sushi rolls with toasted sesame & brown sugar cured sea trout £5.50 (gf)(dfo)

Small Plates

Crispy Pork belly with caramelised apple & vanilla dip £6.50 (df)

SMH Caesar salad - Cos lettuce, focaccia croutons, anchovies, soft boiled egg, parmesan & Caesar dressing £7.50 Add (chicken & bacon) or (smoked salmon) + £2.50 (gfo)(dfo)

Sautéed squid with fresh tomato, black olive, crumbled feta, basil & aioli £7.00 (gf)(dfo)

Crispy chicken wings glazed in teriyaki and toasted sesame seeds £6.00 (gf)(dfo)

Roasted cauliflower with caramelized red onions, hazelnuts & black olives £6.50 (v)(ve)(gf)(df)

Heritage tomato salad with olive oil, balsamic & watercress £7.50 (gf)(v)(ve)(df)

SMH cured salmon, Anglesey crab mousse, crevettes & crispy haddock fillet with Marie rose sauce, toasted sourdough bread & butter, pickles and dressed samphire £10.00 or with fries & salad £15.00 (gfo)(dfo)

Large Plates

Anglesey lamb kofta, baked in a tortilla wrap with halloumi cheese roasted spiced chickpeas, tzatziki & fries £10.00 (dfo)

Pan fried fillet of sea trout, baby potatoes, spring greens with brown shrimp butter sauce £15.00 (gf)(dfo)

Lemon & herb marinated chicken with char grilled vegetables, orzo pasta and peppered yoghurt dressing £14.00 (dfo)

Pan fried spiced chickpea & vegetable burger with portobello mushroom & gouda cheese, salad and fries £12.00 (v)(dfo)

SMH burger- Anglesey coarse ground beef, smoked bacon & cheddar cheese, brioche bun, salad and fries £14.00

Crispy haddock with hand cut chips, crushed garden peas, tartare sauce & lemon £14.00 (gf)(df)

Pea, courgette & blue cheese risotto with a poached hen's egg £12.50 (gf)(v)

10oz Welsh ribeye steak with hand cut chips, portobello mushroom, plum tomato & watercress £21.00

Add peppercorn, Diane, Bearnaise or blue cheese sauce £2.00

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Hand stretched & stone baked pizza

Chorizo & serrano ham with marinated peppers £14.00

Anglesey lamb, feta cheese, jalapeno peppers, red onions & watercress £14.00

Roasted artichoke sauce, chestnut mushrooms, parmesan, black olive & rocket pesto with truffle oil £14.00 (v)

Smoked salmon with cream cheese and capers £14.00

Classic margherita £12.50 (v)

Little extras

Hand cut chips/skinny fries/sweet potato fries (v)(ve)(gf)(df) £3.50

Tender stem broccoli with toasted almonds and coconut (v)(ve)(gf)(dfo) £3.50

Spicy coleslaw (v)(gf)(df) £3.50

Charred cauliflower cheese (v) £3.50

SMH salad (v)(ve)(gf)(dfo) £3.50

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 £7.50 (v)(gfo)

Selection of cheese with crackers, crisp sourdough, pickled onions and fruit chutney £9.00 (v)(gfo)

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

(v) vegetarian (ve) vegan (gf) gluten free (gfo) gluten free option (dfo) dairy free option (df) dairy 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.