

Evening Menu (served Mon – Sat)



Head chef: *Hefin Roberts*

To start

- Braised ox cheek potato mousse with smoked beef marrow jus £8.00
Anise glazed monkfish, butternut squash, candied grapefruit & dill £8.50
Torched sea trout with marinated courgette, lime & cumin crab mouse, parsley gel £8.50
Butter poached lobster, shellfish bisque, potato spaghetti & sea herbs £9.00
Mon Las blue cheese mousse, charred and glazed cauliflower, spiced pickled apple with toasted hazelnuts £8.00

Main course

- Seared duck breast brushed with raspberry vinegar, confit duck leg, potato cream, spiced broccoli and onion fritter £19.50
Cumin yoghurt roasted lamb loin, aubergine & chickpea ragout, spiced lamb breast fritter, smoked Caerphilly cheese mashed potato, tomato jus £21.50
Pan fried cod loin cooked in roast chicken butter, confit fennel, garlic & thyme crisp potato, toasted spiced seeds & buttered carrots £19.50
Pan fried fillet of turbot, Jerusalem artichoke, leeks, tea soaked raisins, sea herbs & brown shrimp butter sauce £19.50
Fillet of Welsh beef, truffle potato & beef shin pressing, broad beans, asparagus, pickled chestnut mushrooms, rosemary jus £24.00
Foraged beach leaves & wild nettles bound in potato gnocchi, courgette & lemon confit, buttered turnips and kohlrabi with smoked cheese sauce £18.00

Sides

Skin on fries £3.50 Tenderstem broccoli £3.50 SMH House Salad £3.50

Desserts

- SMH lemon & Felin honey £8.50
Strawberries & cream with white chocolate aero, roasted strawberry and balsamic ice cream £8.00
Green tea cremeux, crisp meringue, compressed pear with yuzu ice cream £8.00
Vanilla and rosemary cheesecake, chartreuse jelly & gooseberry ice cream £8.00
Caramelised white chocolate & salted dark chocolate mousse with spiced mango puree, cardamom ice cream £8.00
Chef's selection of cheeses with pickles, chutney and crackers £11.00