

Head chef: Hefin Roberts

<u>Appetisers</u>

Mixed breads with Halen Mon butter, olive & balsamic vinegar \$3.00 SMH mixed olives \$3.00 Avocado hummus with crisp ciabatta & toasted spiced seeds \$4.00 (v)(ve)(gfo) Charred chorizo glazed with Anglesey honey \$5.00 (gf) Roasted chicken & smoked bacon fritters with sweetcorn dip \$5.00(gfo)

Small Plates

Marinated tomato & herb salad, black olives and mozzarella 7.50 (v)

Rolled belly pork, pickled apples, white bean and truffle puree £8.50 (gf)

Anglesey crab crème fraiche with lime, courgette & parmesan with garlic ciabatta £8.50 (gfo)

SMH salad- baby dressed leaves, buckwheat, butter beans, galia melon and goat's cheese 27.50 (v)(gf)

Charred and chilled tender stem broccoli, blue cheese mousse with toasted pine nuts & frisé salad 옮7.50 (v)(gf)

<u>Large Plates</u>

SMH meat board- pressed chicken and bacon terrine, charred chorizo slices, serrano ham, smoked cheese & black pudding bon bon, truffle honey & sourdough toast £12.00 or with fries and salad £17.00

SMH fish board- Llanfair pGin cured sea trout, Anglesey crab & crème fraiche, crispy cod fritter, crevettes, Marie rose sauce, sour dough toast, dressed samphire and Halen mon salted butter \$12.00 or with fries and salad \$17.00

Pan fried spiced chickpea & vegetable burger with portobello mushroom, cumin gouda cheese, salad and fries &14.00 (v)

SMH burger- Anglesey coarse ground beef topped with sweet cured bacon, Welsh cheddar cheese, brioche bun and fries \$15.00

Crispy cod cooked in real ale batter with hand cut chips, crushed garden peas, tartare sauce & lemon &16.00 (gf)

Chicken, chorizo & seafood paella with cos lettuce, rocket and rouille \$14.00 (gfo)

Anglesey dressed crab with garlic aioli, fries and salad \$15.00 (gf)



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Hand stretched & stone baked pizza

Chicken, chorizo, prosciutto and marinated peppers \$14.00 Harissa spiced Anglesey lamb, mixed peppers, red onions & rocket \$14.00 Caramelised onion, goat's cheese and pine nut \$14.00 (v) Rhosneigr lobster, crab and smoked cheddar with courgette \$16.50 Classic margherita \$12.50 (v)

<u>Little extras</u>

Hand cut chips/skinny fries \$3.50 (v)(ve)(gf) Heritage tomato salad dressed with olive oil \$3.50 (v)(ve)(gf)(df) Truffle and parmesan macaroni cheese \$3.50 (v) SMH baby leaf and herb salad \$3.50 (v)(ve)(gf)

Desserts

Sticky toffee pudding, glazed pecan nuts, marshmallow & gingerbread ice cream &7.50 Vanilla and rosemary cheesecake, chartreuse jelly & gooseberry ice cream &8.00 Lemon curd & fresh raspberry pizza &7.00 Strawberries & cream with white chocolate aero, strawberry and basil salsa &8.00 Caramelised white chocolate & salted dark chocolate mousse, spiced mango puree, cardamom ice cream &8.00 Selection of cheese &11.00 (v)(gfo) Selection of ice creams or sorbet &6.00 (v)(gfo)

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