

Sunday House Menu



Head chef: Hefin Roberts

Small Plates

Small plates are like tapas, you can order them individually or have any 3 for £16.00

Mixed bread with salted butter, olive oil & balsamic £3.00 (df, v)

Warmed mixed olives £3.00 (df)(ve)(gf)

Spiced seaweed hummus toasted seeds & curry oil with crisp ciabatta £4.00 (ve)(v)(gfo)

Whole Camembert wheel studded with rosemary & honey with crisp focaccia £7.50 (gfo)(v)

Spicy beef meatballs with smoked cheddar & watercress £7.50

Fried goat's cheese, crisp focaccia, cos lettuce, melon & chili jam £7.00 (v)

Split beef short ribs glazed in soy, lime & chilli £7.00 (gf)(df)

Fries or Hand cut chips £3.50 (gf)(df)(v)

Large plates

SMH fish board – Llanfair pGin cured sea trout, Anglesey crab & fish rillette, crispy cod fritter, crevettes, marinated squid rings, Marie rose sauce, sourdough toast with fries and dressed samphire salad £15.00

Seared bacon chop, butter fried egg with leek & mustard mashed potatoes and parsley pesto £14.50 (gf)

Haddock fillet cooked in fennel seed batter, hand cut chips, charred lemon, tartare sauce & crushed garden peas £14.00 (gf)

SMH burger – Anglesey course ground beef, topped with cheddar, relish, streaky bacon & onion rings in a brioche bun with skin on fries £14.00 (gfo)

8oz Welsh Rump steak with flat cap mushroom, rosemary studded plum tomato, onion rings, watercress, garlic & herb butter with hand cut chips £16.00

Add a sauce £2.50 - peppercorn, blue cheese or mustard

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Hand stretched pizza

Spicy beef meatballs with smoked cheese & watercress £ 14.00

Chorizo with tomato, olive and basil £14.00

Garlic wild mushroom, feta & fig £13.00 (v)

Squid, anchovy, caper and oven dried tomatoes £14.00

Margherita £12.00 (v)

Sides

Skin on fries £3.50 (gf, df, v)

Honey glazed carrots £3.50 (gf, df, v)

SMH House Salad £3.50 (gf, df, v)

Buttered new potatoes £3.50 (gf, dfo, v)

Onion rings £3.50 (gf, df, v)

Desserts

Apple crumble with crème anglaise £6.50 (v)

Dark chocolate “wagon wheel” with spiced pecan butter ice cream £8.00

Wild blackberry cream, candied apple with toasted oats & grains with cinnamon ice cream £8.00 (gfo)(v)

Banana mousse, praline rice pudding, burnt banana & cinnamon crisp £8.00 (gfo)

Sticky toffee pudding, toffee sauce and vanilla ice cream £7.00 (gf)(v)(ve)(dfo)

Chef’s selection of Welsh cheeses, homemade crackers, Eccles cake & our own sourdough bread, whipped butter and fruit preserve £9.00 (v)

(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.