

## 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)

Charred chorizo with honey and black pepper £5.00 (gf)(df)

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 & chilli jam £7.00 (v)

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

Salmon, cod & prawn arancini with smoked mussel sauce £7.00

Sautéed squid filled with spiced braised rice, peppers, feta & smoked paprika oil £6.50  
(gf)

Fries or hand cut chips £3.50

### Large plates

SMH soup of the day with multi seed doorstep bread £5.50

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

Welsh lamb & vegetable cawl with toasted multi seed doorstep bread £14.00 (gfo)(df)

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

## House Menu



Head chef: Hefin Roberts

---

### 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

SMH Lemon with Felin honey ice cream & 8.00 (v)(gfo)

Chocolate brownie with chocolate sauce & ice cream & 7.00 (v)

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)

Chefs 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.