

Evening Menu



Head chef: Hefin Roberts

To start

Cured cod loin, Anglesey sea salt, lemon zest, dill emulsion, sourdough croutons with charred whole king prawn £7.50 (gfo)(df)

Brown sugar cured belly pork, Mon Las, candied walnut, bitter leaves and Madeira soaked prunes £7.50 (gf)

Trout and lemon sole ballotine with dill and lemon velouté and crisp sourdough £8.00

Braised ox cheek, tail & tongue with pickled shallots, barley and hay smoked potato mousse £7.50 (gf)

Charred wild mallard, poached celery, Golden Cenarth cheese, apple & blackberry crumble £8.00 (gf)

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

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

Main course

8oz Welsh Black 45+ day dry aged sirloin steak, cured carrots, fine beans, broad spinach, beef dripping fried sourdough & horseradish yoghurt served with buttered new potatoes, crispy beef and onions £28.50 (gfo)

Roast guinea fowl, fried potatoes, chorizo with sage and garlic sausage, cauliflower & sweetcorn £18.00 (gfo)(dfo)

Pan fried fillet of seabass, crab & hake boudin, thyme & garlic butter roasted potato, crab velouté £19.50 (gf)

Roast cured rump of Welsh lamb and seared cannon, spiced white beans, anchovy pastry, courgette ceviche, aubergine puree with lamb's tail jus £19.50 (gf)(dfo)

Roast loin of monkfish, spiced tomato arancini, celeriac puree with curried mussels velouté £19.50 (gfo)(dfo)

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

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

*SMH Classics

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Sides

Skin on fries £3.50 (gf)(df)

Honey glazed carrots £3.50 (gf)(dfo)

SMH House Salad £3.50 (gf)(df)

Buttered new potatoes £3.50 (gf)(dfo)

Desserts

Please allow a minimum of 15 minutes for desserts as they are made to order

SMH Lemon with Felin honey ice cream £8.00 (gfo)

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

Smoked golden delicious apple with spiced Amoretti 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)

Chef’s selection of cheeses with pickles, chutney and crackers £9.00 (v)

Dessert Wines

Chateau Jany

A French White Semillion, which on the nose, has notes of grapefruit and lemon but also dried fruits (apricot and mango). In the mouth, it is ample, rich and velvety.

50ml glass £4.25

Bottle £25.00

Miranda 'Leone' Aged Tawny

An Australian Red Cabernet Sauvignon, which is deep amber/chocolate with light rum character aromas of sultana, golden syrup and vanilla notes. Luscious chocolate, butterscotch and vanilla are in abundance. The sweetness and alcohol are balanced and the rum flavours give a unique twist compared to a normal tawny. The viscous mouth-filling palate of golden syrup and rum, leave pleasant lingering sweet vanilla flavours.

50ml glass £4.95

Bottle £35.00

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

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.