

Evening Menu



Head chef: Hefin Roberts

Nibbles

Garlic and herb marinated olives (gf,df,ve) £3.50

Warm smoked mixed nuts (df) £4.00 (gf,df,ve) **NUTS**

Home baked breads with welsh butter, olive oil and balsamic (gfo,dfo,v,) £3.50 **CEREAL, MILK, SULPHUR DIOXIDE**

Starters

Anglesey sea salt & black pepper hummus served with crisp breads (gfo,df,ve) £3.50 **CEREAL**

Honey glazed pan fried chorizo (gf,df) £4.00

Baked Camembert glazed with honey & sage served with crisp breads (gfo,v) £8.00 **CEREAL, MILK**

Broccoli, bean sprouts and crispy capers tossed in maple syrup with pistachios and vanilla soaked apricots (gf,df,ve,v) **NUTS** £7.50

Peppered mackerel pate with compressed apple, horseradish cream with toasted focaccia croutons (gfo) £8.00 **CEREAL, FISH, MILK**

Whipped feta, roasted beetroot, fresh pear, and chicory leaves (gf,v) £8.00 **dairy**

Crisp pressed confit duck leg, pickled vegetable salad, salted cucumber, blackberry gel (df) £8.00 **EGG,CEREAL, SULPHUR DIOXIDE**

Mains

SMH course ground beef burger “Reuben style” with thinly sliced pastrami, sauerkraut & Emmental cheese with salad and skinny fries £16.00

CEREAL, MILK, SULPHUR DIOXIDE, EGG, SOYA

Deep fried haddock, hand cut chips, crushed peas, curry sauce with charred lemon & tartare sauce (gfo,dfo) £16.00 **FISH, EGG, SULPHUR DIOXIDE, NUTS,CEAREAL,MILK**

Crispy dill gnocchi, creamed parmesan mushrooms, cavolo nero, pickled radish and buttered fennel (dfo,v,veo) £15.00 **MILK,CEREAL,EGG**

Smoked fish pie with creamed potato, dill oil and buttered greens £15.00 **MILK,FISH,CEREAL**

10oz Dry aged Welsh sirloin steak with garlic and herb butter, hand cut chips, crisp onion rings, balsamic & smoked tabasco roasted vine tomatoes (gf,dfo) £27.00 **MILK, SULPHUR DIOXIDE**

Pan fried fillet of halibut, mojo roasted potatoes, fennel & sauerkraut slaw with tomato & olive tapenade £22.00 (gf,dfo) **FISH,MILK**

Braised lamb shank pearl barley risotto with smoked cheddar, root vegetables, charred leeks and crispy offal £18.00 **MILK,CEREAL**

(gf) gluten free (gfo) gluten free option (v) vegetarian (df) dairy free (dfo) dairy free option (ve) vegan
Some of our food contains allergens. Please speak with a member of our team for more information.

Sandy Mount House, High Street, Rhosneigr, Anglesey LL64 5UX

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Sides

Rosemary and garlic marinated winter vegetables (df,gf,ve,v) £3.50

Hand cut chips or skin on fries (gf,df,ve,v) £3.50

Vanilla soaked apricot, quinoa & pistachio dressed leaf salad (gf,ve,df,v) £3.50 **NUTS**

Mint buttered new potatoes £3.50 (gf,v,dfo,veo) **MILK**

Sweets

Dark chocolate and roasted orange wagon wheel with pistachio ice cream (v) £7.00

MILK,EGGS,CEREAL

Autumnal fallen leaves with spiced ginger ganache chocolate brownie, mulled wine syrup and roasted figs (v) £7.00 **CEREAL,MILK,EGGS, SULPHUR DIOXIDE**

Sticky honey pudding with vanilla ice cream (v) £7.00 **CEREAL,MILK,EGGS**

Rhosneigr silver pearl, vanilla mousse, lime & coconut cremeux (gfo) £7.00 **MILK,EGGS,CEREAL**

Cheese board with crackers, sour dough bread, pickles, and chutney (gfo) £8.50 **CEREAL,MILK, SULPHUR DIOXIDE**

Chef's Selection of ice cream £5.00 **MILK,EGGS**