

Evening Menu



Head chef: Hefin Roberts

Nibbles

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

Pork crackling and caramelised apple sauce (gf,df) £4.00

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

Starters

Soup of the day served with freshly baked focaccia (veo) £5.50 MILK, CEREAL

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

Spinach, ricotta and tomato pesto filo pastry with smoked chilli dressing £7.50 CEREAL, MILK, NUTS,EGG

Bouillabaisse fish stew with crusty bread £8.00 CEREAL, FISH, MILK, CRUSTACEANS

Salt baked celeriac fritter Celtic promise cheese sauce and pickled shallots (v) £7.50 MILK,EGG,CEREAL

Glazed ox cheek with parsnip puree and crispy onions (gf) £8.00 MILK, CELERY

Mains

Course ground beef burger with cheese and bacon, salad and skinny fries £16.00 (gfo,dfo) 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

Roasted butternut squash, toasted pumpkin seed, crumbled Caerphilly cheese, onion dumplings with lime, spring onion and mint salsa (gf,v,veo) £15.00 MILK

Sage & mustard stuffed braised onion, potato gnocchi, sauteed broccoli and Thai oyster mushrooms (df,gfo,v,ve) £15.00 CEREAL,MUSTARD

Smoked fish pie with creamed potato, dill oil and buttered greens (gf) £15.00 MILK,FISH

10oz Dry aged Welsh sirloin steak with tomato, mushroom, onion rings and hand cut chips (gf,dfo) £27.00 add peppercorn sauce £1.00 MILK

Hot and sour ramen, braised rice, fried fish, crispy pork, steamed vegetables £16.00 (gf,df) FISH,EGG,SOY

Slow braised rolled belly pork with sticky red cabbage, potato rosti, honey glazed carrots and a cider jus £16.00 (gf) MILK,SULPHUR DIOXIDE

(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

House salad (gf,ve,df,v) £3.50

Peppercorn sauce £2.50 (gf) DAIRY

Sweets

If your feeling full? You can order a dessert to take away

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

MILK,EGGS,CEREAL

Autumnal fallen leaves with spiced ginger ganache, 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