

# Welcome to SANDY MOUNT HOUSE

# SPRING - SUMMER MENU

## SMALL BITES

CHORIZO - honey glazed, crackling, sesame <i>Se, DF, GF</i>	£5
OLIVES - garlic & chilli, feta-stuffed mini peppers <i>M, GF, V (may contain N, P, Se)</i>	£4.75
BLANCHBAIT - lime & grapefruit mayonnaise <i>Ce, E, F, DF</i>	£4
BITES BOARD - a selection of all the above	£13

## NIBBLES

SALMON - smoked salmon schnitzel, sour cream <i>Ce, E, F, M, DFO</i>	£7
LAMB - doner, labneh, pomegranate, tomato oil, pitta, frisee <i>Ce, M, GFO</i>	£6.50
CHEESE - whipped brie, sourdough croutons, herb oil, fig jam <i>Ce, M, GFO, V</i>	£6

## STARTERS

BELLY - braised pork belly, crackling, BBQ pork rib, corn cob, apple <i>E, DF, GF</i>	£9
ANGLESEY BROWN CRAB CROQUETTE - crevettes, dill & cucumber, gazpacho <i>Ce, Cr, E, M, Su - recommended with wine #13</i>	£11.50
BURRATA - tomato, pomegranate, balsamic, red onion, rocket <i>M, Su, GF, V</i>	£9

## LUNCH (12 - 3PM)

Loaded salad in charred sourdough flatbread, frisée, radicchio, red onion, tomato, spring onion, edamame, pomegranate, dressed in raspberry vinaigrette

FISHERMAN - garlic prawns, battered haddock, smoked salmon, cockles, lime & grapefruit mayonnaise <i>Ce, Cr, E, F, M, Mo, So, GFO</i>	£16.50
FARMER - pork belly, minute steak, coq scratchings, charred chicken, Dijonnaise <i>Ce, E, Mu, So, DF, GFO</i>	£15.50
GARDENER ROAST - summer vegetables, black sesame, chilli pepper coulis <i>Ce, Se, So, DF, GFO, V</i>	£14
CHEESEMONGER - feta, burrata, Anglesey halloumi, red onion relish, grapes <i>Ce, M, So, Su, GFO, V</i>	£15
add a handful of salted skin on fries <i>DF, GF, V</i>	£2.50

## DIPS

Dijonnaise, lime & grapefruit aioli, red onion relish, 'mayocue' sauce, tartar sauce <i>E, Mu, Su, DF, GF, V</i>	£2 each
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## MAINS

CORN FED CHICKEN - supreme, coq scratchings, sugar snaps, crisp wild mushroom & truffle spring roll, tarragon butter, lemon butterbean mash <i>Ce, E, M, GFO - recommended with wine #15</i>	£19.50
BAKED BASS - filleted seabass, seafish cake, pinot blush sauce, tenderstem broccoli, watercress pesto, fennel, parsley oil <i>Ce, E, F, M, N, Su, GFO - recommended with wine #27</i>	£23
DUCK & PLUM - Creedy Carver duck breast, beetroot, radish & blackberries, spinach, plum, rocket <i>C, Se, Su, DF, GF - recommended with wine #26</i>	£24
COD & COCKLE - salt butter baked, citrus samphire, asparagus, courgette, sautéed potatoes <i>Cr, F, M, Mo, GF - recommended with wine #14</i>	£22
FISH & CHIPS - battered haddock, crushed peas, sea salt & vinegar, tartar sauce, lemon <i>E, F, M, Su, DFO, GF</i>	£21
BEEF CHUCK BURGER - cheddar, onion relish, burnt bacon, curly endive, brioche bun, skin on fries, gherkin, 'mayocue' sauce <i>Ce, E, M, So, Su</i>	£19
BAKLAVA ROULADE - roast vegetable filo roll, edamame & pea veloute, pistachio, radish, rocket <i>C, Ce, N, So, DF, V</i>	£18
PEPPER PASTA - fired bell pepper pappardelle, crème fraîche, cress, courgette, chilli oil <i>Ce, E, M, DFO, V (may contain Mu, So)</i>	£17
add charred chicken	+£8
add 6x tiger prawns <i>Cr</i>	+£10
add Anglesey halloumi <i>M</i>	+£6.50

## STEAKS

Our selection of Welsh 'Celtic Pride' steaks, served with field mushroom, parmesan & cafe de Paris butter <b>recommended with wine #25</b>	
4 <sup>oz</sup> MINUTE STEAK - served pink with fries <i>F, M, Mu, DFO, GF</i>	£19
10 <sup>oz</sup> SIRLOIN - served to your liking with chunky chips <i>F, M, Mu, DFO, GF</i>	£35

## SIDES

Skin on fries <i>DF, GF, V</i>	£4.75
Chunky hand-cut chips <i>DF, GF, V</i>	£4.95
SMH summer salad, raspberry vinaigrette <i>So, Su, DF, GF, V</i>	£4
Garlic & gruyère sourdough flatbread <i>Ce, M, DFO, V</i>	£4.50
Tenderstem broccoli with garlic butter <i>M, GF, DFO, V</i>	£6.25
Charred courgette, cockles & dill <i>Mo, M, GF, DFO</i>	£6.50
Citrus samphire & parmesan <i>M, GF, DFO, VO</i>	£6
Pink peppercorn sauce <i>C, M, Su, GF</i>	£3.50

## SMALL SWEET TREATS

Churros & toffee sauce <i>Ce, M, V (may contain E, N, So), DFO</i>	£6
White chocolate parfait, summer berry & cassis curd <i>E, M, Su, GF, V</i>	£6

## DESSERTS

STICKY OAT PUDDING - honey flapjack, mascarpone, honeycomb candy cream <i>C, E, M, So, V</i>	£8.50
BANANA BOARD - brûléed cheesecake, banoffee ice-cream, toffee meringue mess, cinder bits <i>C, E, M, So, V</i>	£8.50
CHOCOLATE TRIO - milk chocolate mousse, brownie, white chocolate sauce, shavings & ice-cream <i>E, M, So, GF, V</i>	£9
AFFOGATO - vanilla ice-cream, shot of Heartland espresso, bitter chocolate shavings, your choice of liqueur (amaretto, Kahlúa, sambuca, or Irish Cream) <i>M, So, Su, GF, V</i>	£12
ICE-CREAMS & SORBETS - 3 scoops varied selection available (please ask). Add chocolate sauce for £2.50 <i>E, M, So, V (may contain others)</i>	£6
WELSH CHEESE & CHORIZO - chef's selection of two cheeses, warmed chorizo with maple, crackers, grapes, chutney <i>C, Ce, M, Su, VO - recommended with wine #40</i>	£12

## BREAKFAST (9 - 10am every day: booking advisable)

COFFEE & CROISSANT - almond croissant <i>Ce, E, M, N, Su (may contain Se, So)</i>	£5
PIG ON TOAST - 1x bacon, 1x sausage, 1x hash brown, 1x fried egg, black pudding pieces, crackling, add Stokes sauce? Ketchup or brown. Served on sourdough toast. <i>C, Ce, E, DF, GFO</i>	£7
THE BIG PIG - 2x bacon, 2x sausage, 2x hash brown, 2x fried egg, black pudding pieces, crackling, add Stokes sauce? Ketchup or brown. Wrapped in sourdough flatbread. <i>C, Ce, E, DF, GFO</i>	£12.50
VEGGIE ON TOAST - 1x veggie sausage, 1x hash brown, 1x fried egg, cheddar, spinach, mushrooms, add Stokes sauce? Ketchup or brown. Served on sourdough toast. <i>C, Ce, E, M, So, Su, DFO, V, VGO</i>	£7
THE BIG VEGGIE - 2x veggie sausage, 2x hash brown, 2x fried egg, cheddar, spinach, mushrooms, add Stokes sauce? Ketchup or brown. Wrapped in sourdough flatbread. <i>C, Ce, E, M, So, Su, DFO, V, VGO</i>	£12.50

## ALLERGENS

<i>C</i> - Celery	<i>Mo</i> - Molluscs	<i>DF</i> - Dairy Free
<i>Ce</i> - Cereal	<i>Mu</i> - Mustard	<i>DFO</i> - Dairy Free Option
<i>Cr</i> - Crustacean	<i>N</i> - Nuts	<i>GF</i> - Gluten Free
<i>E</i> - Egg	<i>P</i> - Peanuts	<i>GFO</i> - Gluten Free Option
<i>F</i> - Fish	<i>Se</i> - Sesame	<i>V</i> - Vegetarian
<i>L</i> - Lupin	<i>So</i> - Soya	<i>VO</i> - Vegetarian Option
<i>M</i> - Milk	<i>Su</i> - Sulphites	<i>VGO</i> - Vegan Option

"There is no great chef without a great team"

- Wayne Roberts, Head Chef

Vegan menu available  
Children's menu available  
Specials menu available daily  
Sunday Roast menu available from 12pm every Sunday