

# SANDY MOUNT HOUSE

## evening menu



### NIBBLES

|                                                        |    |
|--------------------------------------------------------|----|
| Muhammara - roasted red pepper & walnut dip, crostinis | £6 |
| Ce (wheat), N (walnut), DF                             |    |
| Braised chorizo, honey                                 | £6 |
| DF, GF                                                 |    |
| Marinated pitted olives                                | £5 |
| DF, GF                                                 |    |

### STARTERS

|                                                                                                           |     |
|-----------------------------------------------------------------------------------------------------------|-----|
| Shredded crispy duck leg salad, green beans, pomegranate dressing, walnut crumb                           | £13 |
| N (walnut), DF, GF                                                                                        |     |
| Roasted butternut squash soup, charred local sourdough, toasted pumpkin seeds, tarragon oil               | £10 |
| Ce (wheat), M, GFO                                                                                        |     |
| Prosciutto, goats cheese & dressed rocket flatbread, roasted pear sauce                                   | £13 |
| Ce (wheat, spelt, kamut), M                                                                               |     |
| SMH fishcake - poached haddock, salmon & cod, saffron velouté                                             | £12 |
| Ce (wheat), E, F, M                                                                                       |     |
| Baked brie, winter berry & red onion marmalade, croutes                                                   | £10 |
| Ce (wheat), M, Su, GFO                                                                                    |     |
| Black pudding a la catalana - crispy black pudding, caramelised apples, goats cheese, thyme infused honey | £10 |
| Ce (wheat, barley, oats), E, M                                                                            |     |

### SIDES

|                                             |    |
|---------------------------------------------|----|
| Skin on fries                               | £5 |
| DF, GF                                      |    |
| Triple cooked chips                         | £5 |
| DF, GF                                      |    |
| Roasted winter vegetables                   | £5 |
| DF, GF                                      |    |
| Sauteed new potatoes, pancetta, green beans | £6 |
| M, DFO, GF                                  |    |
| Creamed potatoes, truffle                   | £6 |
| M, GF                                       |    |
| Sauteed tenderstem broccoli                 | £6 |
| M, DFO, GF                                  |    |
| Cheesy garlic ciabatta                      | £6 |
| Ce (wheat), M                               |    |

### MAINS

|                                                                                                                               |     |
|-------------------------------------------------------------------------------------------------------------------------------|-----|
| Seared duck breast, duck leg dauphinoise, carrot puree, baby carrots, PX sherry jus                                           | £28 |
| M, Su, GF                                                                                                                     |     |
| Steak & ale pie, shortcrust base, blue cheese & herb crumble, creamed potatoes, seasonal vegetables                           | £26 |
| Ce (wheat, barley), M                                                                                                         |     |
| Charred winter squash, Moroccan cous cous, blushed tomato tapenade, tahini dressing                                           | £18 |
| Ce (wheat), Se, DF                                                                                                            |     |
| Red snapper, braised fennel, mussel & tiger prawn chowder, winter greens                                                      | £29 |
| Ce (wheat), Cr, F, M, Mo                                                                                                      |     |
| Pan seared wild bass, lemon & herb potatoes, sauteed tenderstem broccoli, pinot blush sauce                                   | £25 |
| F, M, Su, GF                                                                                                                  |     |
| SMH fish pie - smoked fish, king prawns, dill velouté, parmesan duchess potatoes                                              | £25 |
| Ce (wheat), Cr, E, F, M                                                                                                       |     |
| 28 day aged pork rib eye, sauteed new potatoes, pancetta & green beans, pork jus                                              | £23 |
| M, DFO, GF                                                                                                                    |     |
| Ox cheek & short rib burger, streaky bacon, smoked cheddar, confit garlic mayo, romaine, toasted local brioche, skin on fries | £23 |
| Ce (wheat), E, M, So                                                                                                          |     |
| Beer battered haddock, triple cooked chips, crushed garden peas, tartar, charred lemon                                        | £23 |
| E, F, M, DFO, GF                                                                                                              |     |
| 8oz 35 day aged Welsh sirloin steak, triple cooked chips, grilled plum tomato, diane sauce                                    | £38 |
| M, Su, GF                                                                                                                     |     |

### DESSERTS

|                                                                                             |     |
|---------------------------------------------------------------------------------------------|-----|
| Warm chocolate brownie, white chocolate & hazelnut ice cream, chocolate shavings            | £12 |
| E, M, N (hazelnut), So, GF                                                                  |     |
| Sticky toffee pudding, Penderyn butterscotch sauce, vanilla ice cream                       | £11 |
| E, M, GF                                                                                    |     |
| Apple & cinnamon crumble, warm vanilla custard                                              | £10 |
| Ce (wheat, oats), E, M                                                                      |     |
| Winter Eton mess - blackberries, lemon curd, poached pears, meringue, glazed figs           | £10 |
| E, M, GF                                                                                    |     |
| SMH cheese board - black sheep, perl las, cave aged cheddar, house chutney, rustic crackers | £16 |
| Ce (wheat, barley), M, Su                                                                   |     |

### ALLERGENS

|                       |                    |                   |                     |                               |
|-----------------------|--------------------|-------------------|---------------------|-------------------------------|
| <b>C</b> Celery       | <b>F</b> Fish      | <b>Mu</b> Mustard | <b>So</b> Soya      | <b>DF</b> Dairy free          |
| <b>Ce</b> Cereal      | <b>L</b> Lupin     | <b>N</b> Nuts     | <b>Su</b> Sulphites | <b>DFO</b> Dairy free option  |
| <b>Cr</b> Crustaceans | <b>M</b> Milk      | <b>P</b> Peanuts  |                     | <b>GF</b> Gluten free         |
| <b>E</b> Egg          | <b>Mo</b> Molluscs | <b>Se</b> Sesame  |                     | <b>GFO</b> Gluten free option |

Please make sure to inform us of any allergies. Kids & Vegan menu available on request.