

SANDY MOUNT HOUSE

evening menu



NIBBLES

- Chilli & garlic mixed olives **DF, GF, V** £5
- Salt & chilli whitebait, wasabi aioli **Ce (wheat), E, F, So, DF** £7
- Honey glazed Spanish chorizo **DF, GF** £6
- Beetroot hummus, crisp breads, toasted seeds **Ce (wheat), DF, GFO, V** £6
- Charred local sourdough, pork scratching butter **Ce (wheat), M, So, GFO** £7

STARTERS

- Tikka marinated chicken skewers, minted labneh, cucumber salad **M, GF** £11
- Tomato bruschetta, toasted ciabatta, basil aioli, gran reserve balsamic **Ce (wheat), E, Mu, Su, DF, GFO, V** £10
- Seared Scallops, pea puree, fennel salad, snap peas **M, Mo, GF** £15
- Braised pigs cheek, boudin noir, celeriac puree, pancetta crisp **C, M, GF** £12
- Smoked mackerel pate, pickled beets, dill oil, ciabatta crisps **Ce (wheat), F, M, Su, GFO** £12
- Buffalo mozzarella, roasted pepper piperade, gran reserve balsamic **M, Su, GF, V** £12

SIDES

- Triple cooked chips **DF, GF, V** £5
- Skin on fries **DF, GF, V** £5
- Cheesy garlic sourdough flatbread **Ce (wheat, spelt, kamut), M, So, V** £8
- SMH dressed salad **Mu, Su, DF, GF, V** £4
- Baked asparagus, truffle pecorino **M, DFO, GF, V** £8
- Peppercorn sauce **M, Su, GF, V** £6

MAINS

- Confit belly pork, roasted celeriac puree, potato & thyme rosti, grilled leeks, pork & apple cider sauce **C, E, M, Su, GF** £24
- Tagliatelle of king prawns, squid and smoked salmon, chilli & lemon sauce, SMH chilli oil **Ce (wheat), Cr, E, F, M, Mo, Su** £24
- Wild mushroom & blue cheese raviolis, sauteed wild mushrooms, truffle pecorino, spinach **Ce (wheat, spelt, kamut), E, M, V** £21
- Seared lamb rump, lamb cannon, pomme puree, buttered broad beans, lamb jus **M, Su, GF** £33
- Pan seared halibut, roasted asparagus, sauteed potatoes, langoustine bisque, dill oil **C, Cr, F, M, Mo, GF** £30
- Chickpea & sweet potato falafels, spiced cauliflower rice, homemade mushroom ketchup, roasted beets **Ce (wheat), E, M, Su, V** £19
- 7oz ox cheek & short rib burger, BBQ pulled pork, smoked cheddar, smoked paprika mayo, lettuce, toasted brioche bun, truffle seasoned skin on fries **Ce (wheat), E, M** £23
- Beer battered haddock, triple cooked chips, crushed peas, homemade tartare sauce, lemon **E, F, M, DFO, GF** £23
- 8oz 35 day aged Welsh sirloin steak, triple cooked chips, buttered mushrooms, peppercorn sauce **M, Su, GF** £38

DESSERTS

- Warm dark chocolate brownie, vanilla ice cream, chocolate sauce **E, M, GF, V** £12
- Sticky toffee pudding, penderyn butterscotch, vanilla ice cream **E, M, Su, GF, V** £12
- Lemon & fig - charred meringue, lemon curd, fig, almond crumble, lemon curd ice cream **Ce (wheat), E, M, N (almond), So, V** £10
- Raspberry & white chocolate cheesecake, raspberry creamaux, white chocolate soil **Ce (wheat, spelt, kamut), E, M, So, V** £12
- Fried dessert duo - Apple & cinnamon samosas, lemon sugar churros, caramel sauce, vanilla ice cream **Ce (wheat, spelt, kamut), E, M, So, V** £12
- Duo of Welsh cheeses - Teifi saval, caws cenarth perl las, house chutney, crackers **Ce (wheat), M, Su, GFO, V** £13
- Selection of Marios Ice creams and sorbets per scoop £2

ALLERGENS

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

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