

SANDY MOUNT HOUSE

Evening Menu



NIBBLES

Chilli & garlic mixed olives DF, GF, V	£5
Toasted house focaccia, goats cheese & chilli butter Ce (wheat), M, V	£6
Braised Spanish chorizo, honey glaze DF, GF	£6
Butterbean harrisa hummus, warm pitta Ce (wheat, spelt, kamut), Se, DF, GFO, V	£6
Crispy whitebait, charred lime aioli Ce (wheat, spelt, kamut), E, F, DF	£7

STARTERS

Baked mini camembert, spiced rhubarb chutney, ciabatta crisps Ce (wheat, spelt kamut), M, Su, GFO, V	£13
Confit duck leg bonbon, carrot puree, pickled carrot C, Ce (wheat, spelt, kamut), E, M	£13
Smoked haddock fishcake, creamed leeks, chive oil Ce (wheat, spelt, kamut), E, F, M	£12
Sourdough flatbread topped with prosciutto, goats cheese and fig jam Ce (wheat, spelt, kamut), M, So	£13
Cream of roasted celeriac soup, toasted house focaccia C, Ce (wheat), M, GFO, V	£10

MAINS

Shortcrust pie of braised venison and ox cheek, creamed potatoes, roasted carrot & parsnip, thyme crumble C, Ce (wheat), M	£25
Fisherman's pie of smoked haddock, salmon and cod, topped with golden horseradish mashed potatoes & tenderstem broccoli E, F, M, Mu, Su, GF	£23
Seared duck breast, sweet potato puree, braised chicory, potato dauphinoise, Pedro Ximenez jus C, M, Su, GF	£29
Seared fillet of hake, cauliflower puree, potato rosti, saffron & caper sauce F, M, Su GF	£26
Onion & thyme filo pastry roll, white onion puree, roasted shallots Ce (wheat), M, Su, V	£22
Wild mushroom risotto, pecorino al tartufo, tarragon gel, garlic chips C, M, DFO, GF, V	£21
Seafood gnocchi of prawns, mussels and squid, tomato & chilli sauce, mascarpone Ce (wheat), Cr, E, M, Mo, Su	£26
7oz ox cheek & short rib burger, smoked bacon jam, Welsh cheddar, lettuce, tomato, toasted local brioche, skin on fries Ce (wheat), E, M, So	£24
Beer battered haddock, chunky chips, tartare sauce, crushed garden peas, katsu sauce E, F, M, DFO, GF	£23
8oz 35 day aged Welsh sirloin steak, chunky chips, beer braised shallots, peppercorn sauce M, Su, GF	£39

DESSERTS

SIDES			
Skin on fries DF, GF, V	£5	Warm dark chocolate brownie, white chocolate ice cream, white chocolate aero E, M, So, GF, V	£12
Chunky chips DF, GF, V	£5	Sticky toffee pudding, brown butter butterscotch, vanilla ice cream, honeycomb E, M, Su, GF V	£11
Dressed mixed leaf salad Mu, Su, DF, GF, V	£4	Apple & rhubarb crumble tartlet, apple pie ice cream, caramel tuile Ce (wheat), E, M, V	£12
Cheesy garlic sourdough flatbread Ce (wheat, spelt, kamut), M, So, V	£8	The SMH 'smore' - chocolate ganache, caramel, toasted marshmallow, caramelised biscuit ice cream Ce (wheat, spelt, kamut), E, M, So	£12
Buttered tenderstem broccoli M, GF, V	£6	Honey panna cotta, honeycomb, fresh fig M, GF	£10
Creamed potatoes M, GF V	£6	Welsh cheese duo - Teifi Saval, Trefaldwyn Ruby Red, house chutney, homemade crackers Ce (wheat, spelt, kamut) M, Su, GFO, V	£13
		Affogato - vanilla ice cream, espresso shot, biscotti, choice of liquor Ce (wheat) E, M	£13

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.