



Spring Sample Menu

Please note that this is a sample menu, as we do vary our dishes to include seasonal ingredients

Please contact us if you would like us to send you a copy of our current menu

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Starters

Carrot & ginger soup, herb croutons £8

Goats' cheese pannacotta, pickles & toasts £9

Pan seared scallops, black pudding, apple & shallot vinaigrette £16

Fishcake of salmon, chilli & lemon, Marie Rose mayonnaise £10

Barbecue spiced pork belly, celeriac & apple remoulade £12

Baked whole camembert, house chutney, demi baguette £16

Mains

Anglesey Eggs – boiled eggs, potato & leek, Caerphilly béchamel, crisped leeks £20

Pan seared lamb's liver, black pudding, mashed potato, pickled red cabbage, onion gravy £22

Duo of chicken – pan roasted breast & drumstick lollipop, herbed new potatoes, spring vegetables, chicken jus £24

Pan roasted fillet of salmon, crushed lemon & dill new potatoes, pickled cucumber, pea velouté £26

Linguine of king prawns, mussels & cockles, lemon & chilli, white wine cream sauce £26

Welsh centre-cut fillet steak, triple cooked chips, dressed leaves, peppercorn sauce £36

All served with an accompaniment of green vegetables

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream £9

Choux bun, dark chocolate ganache, Grand Marnier cream £9

Welsh honey pannacotta, raspberry compote, honeycomb £9

Affogato – vanilla ice cream, Poblado espresso, shortbread biscuit, choice of liqueur £9.50

Cheese – selection of '& Caws' artisan cheeses, a measure of Port, crackers & garnish £14

Liqueur Coffee £9

Sauternes Dessert Wine (75ml glass) £5.50

(37.5cl bottle) £27.50