

Moch a Môr

MÔR SEA

OYSTERS

Natural	£3
Horseraddish buttermilk caviar	£7
'Fish and Chips'	£3.50
Hafod mornay with pancetta crumb	£3.50

Crab & Lemon Tatws Rosti - £8
layered potato with Anglesey crab

Menai Mussels - tarragon basil £10
and dill in a cider cream and
lemon sauce served with a clump
of bread!! Banging

Pescidog- Fish Goujons Served in £12.50
a light but rich bun with tartar
sauce

Fish To Share - brown butter and Price
brown shrimp dressing, flaked on
toasted almonds and capers arrival

PUDDING / PWDIN

Sticky Toffee Tart £7

Lemon Posset Lollipop £7
- with beautiful
toppings

Crop Exchange Fruit Meringue £7
Nest - limoncello pastry
cream

Chocolate And Merlyn Tart £7

BRECWAST / BREAKFAST / 8AM-10:30AM

Our Farm Breakfast - Bacon, Sausage £13
and Black pudding served with
Tatws, mushrooms vine tomatoes home
made baked beans poached egg and
sour dough

Tatws Salmon Royal - Smoked Salmon, £11
rosti, poached egg and hollandaise

Anglesey Breakfast - Baked £13
Tysilio, potato croquette, Tatws,
mushrooms, vine tomatoes, home
made baked beans, poached egg and
sour dough

Tatws Benedict - home smoked ham, £11
rosti, poached egg hollandaise

MOCH PIGS

HOTDOGS

Posh Dog - home reared frankfurter £12.50
served in a light but rich bun,
with a piccalilli crout,
caramelised onion and a naughty
ketchup

Basic Bitch - home reared £10.50
frankfurter served in a beautiful
light but rich bun, with mustard
and homemade ketchup

Charcuterie - In house made home £10.50
reared pork charcuterie with
homemade bread

Popcorn - truffle Hafod cheddar £5
popcorn

Currywurst Bowl - Chopped Sausage £8
with Curry Sauce, Pickled
Courgette and Cabbage

The Fat Pig Co Pork Chop - Salt £18.50
aged, Fermented Cabbage, Purée and
Bangin' Pork Sauce

ARALL OTHER

Curried Cauliflower - marinated £12.50
cauliflower steak, spiced
cauliflower, cauliflower puree
wild garlic capers

Mac & Cheese Cymraig - macaroni £6.50
with Welsh cheeses, Welsh
truffle naughty naughty very
naughty

Courgette Y Ffordd Gymraeg - £6.50
Courgette and home reared, hand
made pancetta with lettuce and
spring onions cooked in butter

Anglesey Summer Tomato Salad - £6.50
homemade labenah, infused
rapeseed oil infused with garden
herbs

Rhug Estate Lamb for Two - Whole £65
Roasted Salt Marsh Lamb Rack
With Slow Cooked Lamb Tarka Dhal

Sheep's Cheese Potatoes £6.50

Mach a Mór

SOFTS

Coke	£3
Coke Zero	£3
Rose lemonade	£3
Apple Juice	£3
Orange Juice	£3.25
Cranberry Juice	£3.25
Bundberg Gingerbeer	£3.25
Anglesey Spring Water Still	£4
Anglesey Spring Water Sparkling	£4

BEERS & CIDER

The Serpent and The Worm	Half	£2.5
Saison 5%	Pint	£5
Jaspels Medium Still Cider 6%	Half	£3
	Pint	£6
Nokota IPA 330ml Can 3.8%		£4
Fat Lamp Pale Ale 440ml 5.4%		£5.5
Scorched Earth, Ekuanot Pale Ale 440ml 4.2%		£5
Buckskin Pilsner 440ml 4.5%		£5

WINE

WHITE WINE

	125ml /Bottle
Rias Baixas Albariño, Spain	£6 /£26
Greywacke Wild Sauvignon, Newzealand	£8.50 /£45
Livid Felluga Pinot Grigio, Italy	£8 /£42
Littorai, Charles-Heintz Chardonnay, USA	NA/ £100

RED WINE

Papa Figos, Vinho Tinto, Portugal	£6/£26
Izadi Rioja Reserva, Spain	£7/£34
Kaiken Ultra Malbec, Argentina	£7/£35
G.D. Varia Barolo, Bricco Delle Viole, Italy	NA /£100

ROSE

Chateau Beaulieu Provence Rose, France	£8 /£42
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HOT DRINKS

Espresso	£2
Americano	£2.50
Cappuccino	£3
Latte	£3
Flat white	£3
Macchiato	£2.50
Hot chocolate	£4
Tea	£3

SPARKLING WINE

	125ml /Bottle
Conwy Valley Pefriog, Wales	£11.50 /£60
Nyetimber Cuvée Cherie Demi-Sec, England	£14 /£75
Nyetimber Classic Cuvée, NV, England	£12.50 /£65
Ca'Di Alte Prosecco	NA/£30

COCKTAILS & PERFECT SERVES

Tanqueray and Source Tonic	£7
Aberfalls Marmalade Gin with Source tonic	£7
Rhubarb and Ginger Gin Tonic	£7
Kraken & Coke	£7
Koko Kanu with Raspberry lemonade	£7
Five Vodka with Source Tonic	£7
Blackcurrant and Apple Cosmo	£9
Fruity Tom Collins	£9
Strawberry Negroni	£9
Espresso Martini	£9
Raspberry Margarita	£9