

Moch a Môr

BRECWAST BREAKFAST

Signature breakfast - Halen Mon Cured Bacon, Sausage, Black Pudding, Roast Tomato, Mushrooms, Barrie Beans, Potato and Poached Egg. £13

Vegetarian Breakfast - £13
Vegetarian sausage, Baked Y cwt caws Tysilio, potato, roasted tomato, mushrooms, Barrie beans and poached egg

SADWRN & SUL 8:30 - 10:30 SATURDAY & SUNDAY 8:30 - 10:30

Eggs Royale - Smoked Salmon, Fried Treacle Sourdough, Poached Eggs and Hollandaise £11

BYRBRYD SNACKS

OYSTERS

Natural	£3
'Fish and Chips'	£3.50
Caviar, Horseradish & Dill buttermilk	£7
Hafod mornay with pancetta crumb	£3.50
Pork fat Popcorn - Smoked paprika and pork fat popcorn	£4

RHANNU SHARE £50

INCLUDES CHEF'S CHOICE OF 2 SIDES

- Fish to share** - Fish of the day, Brown butter, Menai Mussel Sauce, flaked almonds, capers
- Fat pig co cut of the day** - Purée and Bangin' pork sauce

PLATIAU PLATES

WE RECOMMEND 2 PLATES AND 1 SIDE PER PERSON

Currysurst bowl - Home reared bratwurst, piccalilli kraut, lime pickle, pork jus £10.50

"Sausage & Mash" - Fat pig co signature sausage, variations of garden potato and onion £12

Carbonara Cymraeg - Hand made pasta, Hafod cheese sauce, Home Reared Pork, Black truffle £14

Menai Mussels - Cider Cream & Bread (when available) £12

Catch of the day - Menai mussel & vermouth reduction and crispy garden kale £14.50

Pescidog - Sea Bass Goujon, light but rich bun, Tartare Sauce, Pickle £12.50

Curried Cauliflower - marinated cauliflower steak, spiced cauliflower, cauliflower puree, pickled raisins £12.50

PLÂT OCHR SIDES

Garden Parsnips - roasted and glazed in local Anglesey honey £6.50

Marrow Y Ffordd Gymraeg - Garden Marrow and home reared pancetta with lettuce, cooked in butter £6.50

Sheep's Cheese Potatoes - Garden potatoes in an Anglesey sheep's cheese sauce £6.50

PWDIN PUDDING

Sticky Toffee Jar £7

Lemon Posset Lollipop - Ruby chocolate dipped, with toppings £7

Mach a Môr

SOFTS

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

BEERS & CIDER

Buckskin Pilsner 4.5%	Half £2.5 Pint £5
Jaspels Medium Still Cider 6%	Half £3 Pint £6
Nokota IPA 440ml Can 3.8%	£5
Nokota Shuffle 440ml Can IPA 7%	£6.5
Scorched Earth Ekuanot IPA 440ml, 4.2%	£5.50
Serpent and The Worm Saison 440ml 5%	£5.50

WINE

WHITE WINE

	125ml /Bottle
Papa Figos Vinho Branco, Portugal	£6 /£26
Greywacke Wild Sauvignon, Newzealand	£8.50 /£45
Livio 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 WINE

Chateau Beaulieu Provence Rose, France	£8/£40
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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
Prosecco Spumante Ca'Di Alte	NA/£30
Nyetimber Cuvée Cherie Demi-Sec, England	£14 /£75
Nyetimber Classic Cuvée, NV, England	£12.50 /£65

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
Grey Goose with Source Tonic	£7

COCKTAILS

Blackcurrant and Apple Cosmo Grey goose, Apple Juice, Marmalade Gin, Cassis	£9
Fruity Tom Collins Strawberry, Blackcurrant, Tanqueray 10, Lemon, Club soda	£9
Espresso Martini - Poblado coffee, Kahlua, Grey goose	£9
Autumn spice - Woodford reserve, Orange & Cherry bitters, Ginger beer	£9
Coctel Caramel Cymraeg - Merlyn Cream liqueur, Aberfalls salted caramel, Toffee creme chiboust	£13