



## THE WELSH HOUSE

## FOR THE TABLE

Mini tin loaf breads, Shirgar Welsh salted butter (V, VEa) £6.95

*Add a selection of Pembrokeshire oils (VE) £1.95*

Marinated olives with garlic and thyme (VE) £4.95

Selwyn's Penclawdd cockle popcorn, tartare sauce £7.95

Leek and Welsh Cheddar Welsh cakes, Shirgar Welsh salted butter (VE) £4.95

Pant-Ys-Gawn goats cheese bites with Celtic preserve red onion marmalade (V) £4.95

## STARTERS

### CREAMY GARLIC MUSHROOMS ON SOURDOUGH

Drizzled with garlic infused Pembrokeshire oil (V) £7.95

### CREAMY WELSH CIDER & ONION SOUP

Made with Gwynt Y Ddraig cider, croutons topped with Golden Cenarth cheese (V/VEa) £6.95

### WELSH COCKLES & LAVERBREAD

Rarebit crostini topped with smoked streaky bacon £9.95

### CARMARTHEN HAM POTTED PIG

Made with a hint of mustard topped with Celtic preserve piccalilli and toasted sourdough (PGI) £8.95

### THE WELSH HOUSE BBQ RIBS

Bara brith marinated BBQ ribs, served with a Welsh House Slaw £9.95

## A FLAVOUR OF WALES SHARING PLATTER

Leek and Welsh Cheddar Welsh cakes, Selwyn's Penclawdd cockle popcorn, tartare sauce, Welsh rarebit bites, Pant-Ys-Gawn cheese bites with Celtic preserve red onion marmalade, Welsh Shirgar salted butter sprinkled with Halen Môn Sea Salt £16.95

## MAINS

### GOWER GOLD BEER BATTERED FISH & CHIPS

Chunky chips sprinkled with Halen Môn Sea Salt\* served with mushy peas and tartare sauce £17.95

### STEAK & WELSH ALE PIE

Creamy mash, mushy peas and gravy £17.95

### FAGGOTS & MASH

Traditional faggots, creamy mash, mushy peas and bacon gravy £16.95

### PAN FRIED SALMON

Gratin dauphinois potatoes, spinach, Celtic preserve mustard and dill sauce £19.95

### SPINACH, SWEET POTATO & CHICKPEA CURRY

Served with naan bread, basmati rice/chunky chips half & half (vc) £16.95

### MACARONI CHEESE

Topped with crispy wild mushroom, Snowdonia truffle trove cheese and panko breadcrumbs (V) £16.95

## THE WELSH HOUSE GRILL

All dishes served with Caesar salad lettuce wedge and chunky chips sprinkled with Halen Môn Sea Salt

FRENCH TRIM PORK CHOP £18.95

RUMP 227g £23.95

CHATEAUBRIAND 540/500g £65.95

LAMB CHOPS £19.95

FILLET 170g £32.95

(DAILY SPECIALS AVAILABLE)

SAUCES £2.95 Peppercorn / Red Wine Jus / Garlic Butter / Per Las Blue Cheese / Bacon Gravy / Pembrokeshire Chilli Sauce

### PLANT BASED BURGER (VE)

Served in a double malt beer bun topped with vegan cheese, tomato, sliced gherkins, baby gem lettuce, Welsh House slaw £16.95

### BEEF BURGER

Served in a double malt beer bun topped with Welsh dragon cheese, tomato, sliced gherkins, baby gem lettuce, Welsh House slaw £15.95

### CRISPY CHICKEN BURGER

Served in a double malt beer bun topped with tomato, sliced gherkins, baby gem lettuce, paprika mayonnaise, Welsh House slaw £16.95

## SIDES

CHUNKY CHIPS, HALEN MÔN SEA SALT\* £3.95 (VE)

- Add Truffle Oil & Italian hard cheese £1.95

GARLIC BREAD £4.95 (V)

- Add Welsh Cheddar £1.95

MACARONI CHEESE £4.95 (V)

Snowdonia Truffle Trove cheese, panko breadcrumbs

CREAMY LEEK GRATIN £4.95 (V)

WEDGE CAESAR SALAD £4.95

CREAMY GARLIC MUSHROOMS £4.95 (V)

BUTTERED PEAS £3.95 (V/VEa)

BEER BATTERED ONION RINGS £4.95 (V)

V = Vegetarian / VE = Vegan / VEa = option available / GF = Gluten Free please ask for a menu

Our food is stored, prepared and cooked in our kitchen where allergens are present. Therefore, if you have any food allergies or intolerances please let a team member know before ordering. We aim to provide the best possible experience and rely on our excellent team to deliver this.

*Diolch, The Welsh House Team.*



## THE WELSH HOUSE

### Croeso

A warm welcome to The Welsh House.

We are an independent regional restaurant & bar. When it comes to food and drink we aim to select the very best from within Wales. The great thing about dining here is that you will get locally produced, fresh, flavoursome dishes in a comfortable relaxed environment. Our menu is wholesome, delicious, and generous inspired by traditional Welsh dishes using great Welsh ingredients. These are familiar Welsh dishes but done well. Our intention is to serve you honest food, cooked well, at a reasonable price. We use the highest quality, locally sourced cuts of meat, seasonal vegetables and work with Welsh suppliers to bring you the best that Wales has to offer.

Relax and enjoy The Welsh House experience.

*Diolch!*

### A TASTE OF WALES

£50.00 for Two to Share

#### TO START

Leek & Welsh Cheddar Welsh cakes (V)  
Welsh rarebit bites, Selwyn's Penclawdd cockle popcorn, tartare sauce  
Pant-Ys-Gawn goats cheese bites (V)

#### MAIN

Traditional lamb cawl with Welsh Cheddar and sourdough (V/VEa)

#### DESSERT

Welsh cakes with Crwst Merlyn cream liqueur salted caramel and Chantilly cream  
Bara Brith pudding (V)

### TRADITIONAL SUNDAY ROAST

Served between 12pm - 6pm

We serve the finest quality cuts of meat.  
All of our ingredients are locally sourced and every roast freshly prepared in our kitchen.

### THE WELSH HOUSE SPECIALS

Our specials board offers changing dishes based upon availability and seasonality, sourced from local markets and our trusted suppliers. We love to make your experience even more memorable and allow you to savour something different to suit your occasion, from speciality ingredients to premium sharing dishes and dry-aged Welsh Beef (PGI) steaks.

