



THE WELSH HOUSE

Made in Wales...



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, 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!



Pure Welsh passion

Welsh Superstar Mezzo Soprano, Katherine Jenkins OBE, founded Cygnet in 2022. When Katherine discovered a little-known Welsh spirit in 2021, she was inspired to create her very own range of premium spirits, hand-crafted in her home country of Wales. The world-class gin has been developed by the Cygnet team to offer an exceptional 'Best in Glass' experience.

In collaboration with her husband Andrew Levitas, the artist and social-impact filmmaker and Eric Villency, who designed products such as Peloton and Rock Star Energy drinks, Katherine designed the beautiful reusable glass bottles, brand logos and selected the botanicals for the new Cygnet spirit range.

Cygnet 22 is a true disruptor and one of the first gin products designed to be sipped or enjoyed with your favorite mixer.





TY NANT

Divine inspiration

In the small hamlet of Bethania, West Wales on the edge of the Cambrian Mountains lies the celebrated spring of Tŷ Nant natural mineral water.

Amongst the mysteries of human powers is the art of water divination. Drawn from an unseen force, the water diviner can locate exactly the source of vast amounts of underground water. In this way the powerful Tŷ Nant water source was discovered in 1976 by an eminent water diviner, Tom Astley, who was invited to locate water for domestic use on farmland in Bethania.

Acting on the diviners' instruction, a borehole was sunk through one hundred feet of rock and clay to the underground aquifer and on first taste Mr Ashley declared it to be the purest water he had ever tasted. Subsequent stringent analysis confirmed the water's naturally pure, well balanced composition, ideal for drinking.



CEFNOGI CYNHYRCHWYR CYMREIG.
O'R FFERM I'R FFORC.
SUPPORTING WELSH SUPPLIERS.
FROM FIELD TO FORK.



Innovating tradition

Based in Carmarthenshire on the edge of the famous Brecon Beacons, Celtic Preserves are a brand new preserves company already making waves in the Welsh food scene.

Stocked and sold through Wales' largest food wholesaler, Castell Howell, Celtic Preserves are already the first choice of a growing number of restaurants, pubs, cafes, delis, shops, hotels and the public alike.

The secret lies in keeping one eye on traditional recipes from our Welsh heritage while keeping the other eye on innovation. Such a balance of old and new has allowed the brand to create an ever-expanding range of exciting and delicious products, including jams, chutneys, marmalades, mustard and sauces.





CRWST

Artisan delights

In 2018, Crwst's journey embarked upon an exciting path as we opened a new café right in the heart of our hometown, Aberteifi. Fuelled by our love for all things brunch, pastries, and coffee, our mission was to establish a place for foodies like ourselves!

Since then, we established an offsite bakery on Bath House Road in Cardigan, dedicated to creating our artisan bakes. Not only do they bake for their own venues, but are also proud suppliers of local independent shops and restaurants across West Wales! Right next to our bakery, you'll find our Production Kitchen. Here, Osian's recipes are transformed into jarred and bagged delights like our award winning Honey Butter and Granola Clusters! Our jars and granola have ventured across the UK, adorning shelves in farm shops and delis. And the excitement doesn't stop there - we're now proud suppliers to London's renowned Selfridges!





Pride of Wales

The history of the brand dates to 2003 and was born from consumer demand for consistently high quality Welsh beef that adhered to the highest welfare standards. The partnership is successful in meeting these aims and has grown to be one of Wales' most recognised beef brands.

Welcomed at a growing number of hotels and restaurants across the Principality and West Country. Celtic Pride Beef carries the coveted Protected Geographical Indication (PGI) status, awarded to food products that have full traceability within their country of origin.





A true family business

Welsh Lady Preserves was established in 1966 in Pwllheli, North Wales. Founded by Dio and Marion Jones the company is now run by the second and third generations of the family- son John with his wife Carol and their daughter Hannah. Taste and quality are our number one priorities so much so that we have won a number of awards for various different products that we produce. This includes winning the Supreme Champion on two different occasions at the Great Taste Awards for our All Butter Lemon Curd and our Apple & Cinnamon Curd.

Our products are traditionally handmade, with carefully chosen ingredients, and cooked in copper-bottomed open boiling pans. Making it as close to homemade as possible for the best possible taste.





Traditional Welsh taste

The production of Carmarthen air dried, salt-cured Ham is dependent upon skill and experience which all started with Albert Rees, a market butcher in the 1970s and has since been passed down through the generations in the Rees family. Tradition and expertise are at the core of Carmarthen Ham and this translates to the incredible taste, which is delicate and mellow with salty overtones, providing a balanced sensation between tenderness and a tendency to melt in the mouth.

Carmarthen Ham has built on its traditional Welsh roots, where it was sold in the famous Carmarthen market in West Wales, to become internationally recognised and praised. It has been served in Royal Garden Parties and in many famous hotels and restaurants.

In order to celebrate and protect this product and Welsh traditional skill, Carmarthen Ham was awarded PGI status in 2016.



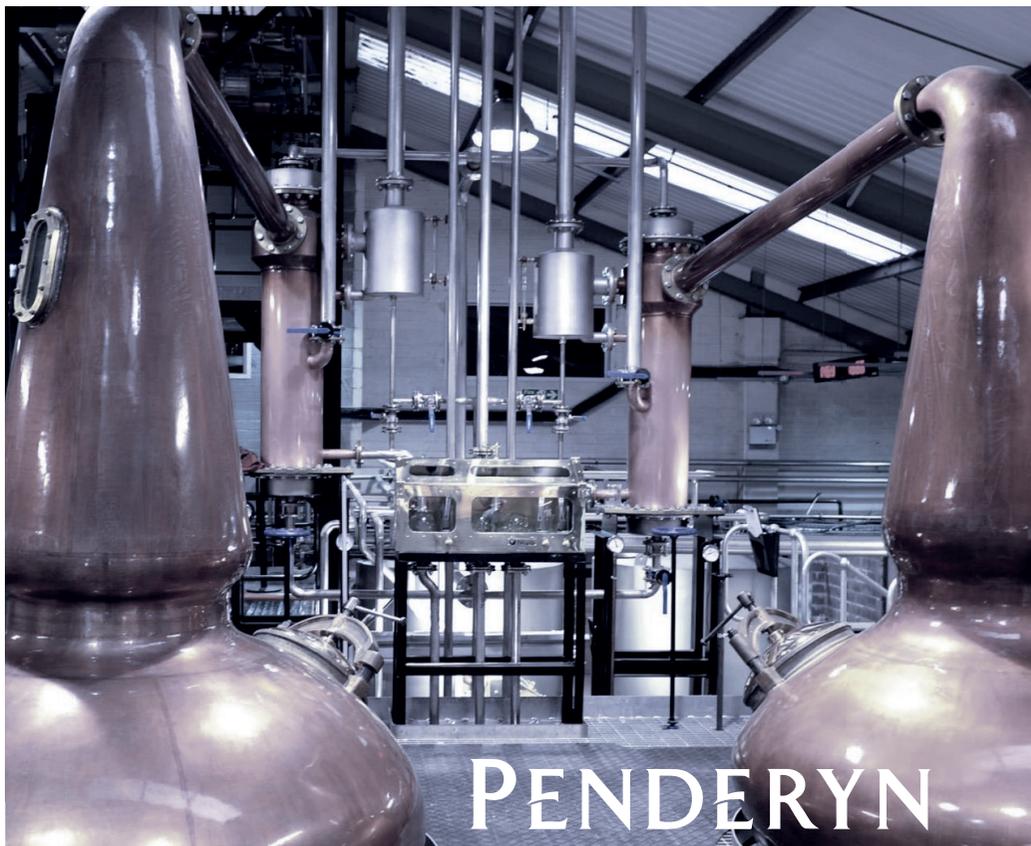


Artisan Welsh cheese

Cheese Making began in the family as far back as 1903 with Carwyn Adams great, great, grandmothers Lizzie Wyn and Leisa Jones making cheese for the family and to sell at the local market. The tradition stayed in the family until 1987 when Gwynfor and Thelma Adams (Carwyns Parents) rekindled the family tradition and Caws Cenarth was born!

Crafting organic, fresh-flavoured cheeses for over three generations, Caws Cenarth is the oldest established producer of Welsh Farmhouse Caerffili (PGI).





PENDERYN

Welsh liquid gold

Distilling in Wales was a lost art, but in the late 1990s, in a Hirwaun pub in the Welsh valleys, a group of friends chatted about establishing the first whisky distillery in Wales in over a century. They dreamt of creating a whisky as pure and precious as Welsh gold, represented today by Penderyn's 'gold seam'.

The village of Penderyn was chosen because of the site's own supply of fresh natural spring water.

A unique copper single-pot still designed by Dr David Faraday, a relative of the great 19th-century scientist Michael Faraday, was installed in 2000, which produces a spirit at an industry high draw of 92%, meaning Penderyn's whiskies are light, fruity and flavoursome. Penderyn's Single Malt Welsh Whisky was awarded PGI status in 2023. This is the first new UK spirit to achieve GI status since the UKGI was launched and also becomes Wales's first GI spirit.





Italian heritage, Welsh ingredients

Inspired in Italy and made in Wales. Mario Dallavalle is a third generation ice cream maker who has combined his Italian heritage with the finest Welsh ingredients to produce luxuriously indulgent dairy ice cream.

With over forty years experience in traditional ice cream making techniques, Mario ensures that all his milk and double cream is sourced from the lushest Welsh pastures. One of the secrets behind his multi award winning luxury ice cream is the best quality milk and cream from local family farms... not to mention a little Italian passion thrown in for good measure.

Their method of ageing overnight results in a subtle texture and unsurpassed flavour hence the multiple awards won.





GRAZED
BAKERY

Handmade gourmet brownies

Founded and run by husband-and-wife team Mark & Renee in the Welsh countryside, Grazed Brownies champion small batch baking, sustainability and using only quality ingredients for their bakes. It all started with their homemade chocolate brownie recipe, the OG (original Grazed). Their passion for all things sweet has led their product innovation, and so then came blondies, mixed boxes, limited edition flavours and ventures into new ranges.

They have developed their artisan brand into a successful large-scale operation, whilst keeping their small business and family-run values. The target for lowering their carbon footprint has driven them to being an environmentally friendly company, using fully compostable or recyclable packaging and continually working on ways to reduce waste and end the use of single use plastics.





Taste of the Welsh seashore

At Selwyn's their pioneering spirit has been leading us to great discoveries for over 50 years. Since their grandfather Selwyn Jones started selling his seafood throughout the South Wales Valleys all those years ago, they haven't looked back.

Selwyn's is based on the beautiful shores of the Gower Peninsula, in the exact spot where the family's adventure first began. They're still a family run business and remain true to Selwyn's original passion on the journey to wonderfully tasty discoveries.

Their products range from crispy seaweed to cockles, and nothing leaves the door without the family seal of approval.





Passionately Welsh

Brian Jones left school in 1963 at the age of 16 to take over his father's 17-cow dairy herd and in 1988, Castell Howell Foods was registered and Brian began selling their produce to local businesses. From those small rural beginnings in 1988, Castell Howell Foods have grown to become Wales' leading independent food service wholesaler, servicing the length and breadth of Wales, the Border Counties and the South West of England.

As a family run business, they're extremely proud of their rural roots, which is why supplying and promoting regional produce is one of their core values. Each year, they invest millions of pounds on regional produce and services from Welsh suppliers and manufacturers, thus assisting in providing a platform for their products to reach the market.





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