



THE WELSH HOUSE

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# BWYDLEN

## 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!**

[www.thewelsh-house.co.uk](http://www.thewelsh-house.co.uk)

# THE WELSH HOUSE

## FOR THE TABLE

Mini tin loaf breads, Shirgar Welsh salted butter £6.95 (V, VEa)  
Add a selection of Pembrokeshire oils £1.95 (VE)  
Pant-Ys-Gawn goats cheese bites with Celtic preserve red onion marmalade £4.95 (V)

Selwyn's Penclawdd cockle popcorn and laverbread mayonnaise £6.95  
Pembrokeshire oil marinated olives with garlic and thyme £4.95 (VE)  
Leek and Welsh Cheddar Welsh cakes with Shirgar Welsh butter £4.95 (V)

## STARTERS

Leek and potato soup with Traditional Welsh Caerphilly Cheese (PGI) and mini tin loaf £6.95 (V, VEa)  
Selwyn's Penclawdd cockles with laverbread and rarebit crostini topped with smoked streaky bacon £8.95  
Potted pig with Carmarthen Ham (PGI) with a hint of mustard topped with Celtic preserve piccalilli and toasted sourdough £6.95  
Treaty farm black pudding and potato hash served with brown sauce and a fried Welsh egg £7.95  
Creamy garlic mushrooms on toasted sourdough, drizzled with garlic infused Pembrokeshire oil £6.95 (V)  
Welsh rarebit on a doorstep toasted sourdough slice £6.95

## MAINS

The Welsh House shepherd's pie and seasonal vegetables £16.95  
Macaroni cheese, rich and creamy cheese sauce, Perl Lâs blue cheese, aged Italian hard cheese topped with soft boiled Welsh egg and panko breadcrumbs £13.95 (V)  
Welsh Beef (PGI) rump steak (8 oz) served with chunky chips sprinkled with Halen Môn Sea Salt\* and a side of Caesar salad £21.95  
Gower Gold beer battered fish and chunky chips sprinkled with Halen Môn Sea Salt\* served with buttered peas and laverbread mayonnaise £17.95  
Chargrilled chicken Caesar salad served with Parmesan shavings, croutons and anchovies £16.95  
Chicken Kiev, mashed potato drizzled with Pembrokeshire garlic oil and a side of leek velouté £16.95  
Slow roasted pork belly with fondant potato, creamed cabbage and red wine thyme jus £17.95  
Leg of Welsh Lamb (PGI) served with crushed new potatoes, honey-glazed carrots and minted gravy £17.95  
Welsh Beef (PGI) burger in a double malt beer bun topped with Welsh Cheddar, tomato, baby gem lettuce, Welsh lady ketchup and chunky chips sprinkled with Halen Môn Sea Salt\* £14.95  
The Welsh House plant based burger in a double malt beer bun topped with vegan cheese, tomato, baby gem lettuce, Welsh lady ketchup and chunky chips sprinkled with Halen Môn Sea Salt\* £14.95 (VE)  
Vegan super food salad packed with baby gem lettuce, avocado, azuki beans, tomatoes and black rice topped with a drizzle of Pembrokeshire oil £12.95 (VE)

## SIDES

Chunky chips, Halen Môn Sea Salt\* £3.95 (VE) (add Truffle oil and Italian hard cheese £1.95)  
Macaroni cheese, aged Italian hard cheese, panko breadcrumbs £3.95 (V)  
Creamy leek gratin £4.95 (V) Garlic bread £3.95 (V) (add Welsh Cheddar £1.95)  
Seasonal vegetables £3.95 (V) Creamy garlic mushrooms £4.95 (V) Caesar salad £4.95  
Buttered peas £3.95 (V/VEa) Crushed new potatoes £4.95 (V) Beer battered onion rings £4.95 (V)

## SAUCES

Peppercorn £2.95 Red wine jus £2.95  
Garlic butter £2.95 (V) Perl Lâs blue cheese £2.95

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

Protected Geographical Indication products indicate quality food and drink either unique to an area or a method of production, giving it protection like Champagne. Wales has 20 such products currently and we use those marked PGI and \*PDO on the 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. To reward them we add a 10% optional service charge, please let us know if you wish to amend this in any way.

## TASTE of WALES for 2 £50

A selection of Welsh classics to share

### TO START

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

### MAIN

Traditional lamb cawl with Welsh Cheddar  
and sourdough  
Vegetarian and Vegan option available

### DESSERT

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

## 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.

## SUNDAY ROAST

Our traditional Sunday Roast is served 12pm until 6pm. We serve the finest quality cuts of meat. All of our ingredients are locally sourced and every roast is freshly prepared in our kitchen.

Mains from £13.95  
Children (under 12) £8.95

### THE WELSH HOUSE FAVOURITE SHARING ROAST FOR 2 £31.95

A selection of meats served with crispy roast potatoes, parsnips, cauliflower cheese. A selection of seasonal vegetables. Homemade Yorkshire puddings and bottomless rich gravy.

Book Today  
[www.thewelsh-house.co.uk](http://www.thewelsh-house.co.uk)