



THE WELSH HOUSE

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# SUNDAY MENU

## 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)



## SUNDAY MENU

### STARTERS

- Leek and potato soup with Traditional Welsh Caerphilly Cheese (PGI) and mini tin loaf £7.95 (V, VEa)
- Potted pig with Carmarthen Ham (PGI) with a hint of mustard topped with Celtic preserve piccalilli and toasted sourdough £7.95
- Creamy garlic mushrooms on toasted sourdough, drizzled with garlic infused Pembrokeshire oil £7.95 (V)
- Welsh rarebit on a doorstep toasted sourdough slice £7.95

### TRADITIONAL ROAST

**Finest quality cut meats | Freshly prepared in our kitchen | Locally sourced produce**

- Roast Welsh turkey £14.95  
Roast pork loin £15.95  
Roast Welsh Beef (PGI) £18.95  
Roast leg of Welsh Lamb (PGI) £17.95  
Mushroom & chestnut Wellington £16.95 (V, VEa)  
Children under 12 £8.95

All served with crispy roast potatoes, parsnips and stuffing, homemade Yorkshire pudding and bottomless rich gravy.  
Accompanied by a selection of seasonal vegetables sourced locally.

### THE WELSH HOUSE

SHARING ROAST FOR 2 - £33.95

A trio of meats (beef, turkey and pork)  
served with crispy roast potatoes, parsnips, stuffing, cauliflower cheese, homemade Yorkshire puddings and bottomless rich gravy.  
Accompanied by a selection of seasonal vegetables sourced locally.

### MAINS

- Welsh Beef burger in a double malt beer bun topped with Welsh cheddar, tomato, baby gem lettuce, Welsh lady ketchup and chunky chips sprinkled with Halen Mon Sea Salt £16,95
- The Welsh House plant based burger in a double malt beer bun topped with Welsh cheddar, tomato, baby gem lettuce, Welsh lady ketchup and chunky chips sprinkled with Halen Mon Sea Salt £16,95
- Gower Gold beer battered fish and chunky chips sprinkled with Halen Mon Sea Salt, buttered peas and laverbread mayonnaise £16.95
- Welsh Beef (PGI) rump steak (8oz) served with chunky chips sprinkled with Halen Mon Sea Salt and a side of Caesar salad £23.95

### SIDES

- Creamy leek gratin £4.95 (V) | Buttered peas £3.95 (V/VEa) | Cauliflower cheese £4.95 (V)  
Crispy roast potatoes £3.95 (VE) | Homemade Yorkshire pudding £2.95 (V) Sourdough, Shirgar Welsh salted butter £2.95 (V)

### DESSERTS

- Bara brith pudding with warm custard £7.95 (V)
- Grazed gooey chocolate brownie with Mario's plant-based vanilla ice cream £8.95 (VE)
- Welsh cakes topped with Crwst Merlyn cream liqueur salted caramel and Chantilly cream £7.95 (V)
- A selection of Mario's ice cream £5.95 (V/VEa)

V = Vegetarian VE = Vegan

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.