

2 COURSES £17.95
AVAILABLE MONDAY - FRIDAY



THE WELSH HOUSE

FOR THE TABLE

Mini tin loaf breads, Shirgar Welsh salted butter (V, VEa) £5.95

Add a selection of Pembrokeshire oils (VE) £1.95

Marinated olives with garlic and thyme (VE) £3.95

Selwyn's Penclawdd cockle popcorn, tartare sauce £6.95

Leek and Welsh Cheddar Welsh cakes, Shirgar Welsh salted butter (V) £3.95

Pant-Ys-Gawn goats cheese bites with Celtic preserve red onion marmalade (V) £3.95

STARTERS

SALMON & LEEK FISHCAKE

With tartare sauce

CREAMY WELSH CIDER & ONION SOUP

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

BRIE WEDGE

With caramelised onions (V)

WELSH RAREBIT

Toasted sourdough

MAINS

CRISPY CHICKEN & LEEK

Crispy chicken breast with creamy mash topped
with leek and bacon sauce

CREAMY MUSHROOM PASTA

Garlic mushroom pasta with garlic bread (V)

RUMP STEAK

Served with chunky chips sprinkled with Halen
Mon Sea Salt and wedge Caesar salad £6 sup

TRADITIONAL LAMB CAWL

Welsh Cheddar, crusty bread

SPINACH, SWEET POTATO &
CHICKPEA CURRY

Served with naan bread, basmati rice/chunky chips
half & half (VE)

SAUSAGE & MASH

Pork and leek sausages with creamy mash,
mushy peas and gravy

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

SIDES

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

- Add Truffle Oil & Italian hard cheese £1.95

GARLIC BREAD £3.95 (V)

- Add Welsh Cheddar £1.95

MACARONI CHEESE £3.95 (V)

Snowdonia Truffle Trove cheese, panko breadcrumbs

CREAMY LEEK GRATIN £3.95 (V)

WEDGE CAESAR SALAD £3.95

CREAMY GARLIC MUSHROOMS £4.95 (V)

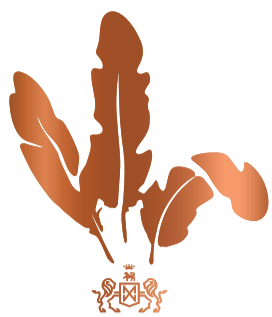
BUTTERED PEAS £2.95 (V/VEa)

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.

