THE WELSH HOUSE

SUNDAY ROAST

STARTERS

Creamy Welsh cider & onion soup made with Gwynt y Ddraig cider, croutons topped with golden Cenarth cheese £5.95 (v/vea)

Creamy garlic mushrooms on sourdough, garlic infused Pembrokeshire oil £6.95 (v)

Carmarthen ham potted pig, made with a hint mustard, toasted sourdough topped with Celtic preserve piccalilli £7.95

Traditional Welsh rarebit on sourdough £6.95 (v)

MAINS

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

Roast Welsh turkey £14.95

Roast pork loin £14.95

Roast Beef £16.95

Mushroom & chestnut Wellington £14.95 (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

THE WELSH HOUSE SHARING ROAST FOR TWO £29.95

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

SIDES

Creamy leek gratin £3.95 (v) Buttered peas £2.95 (v/vea) Cauliflower cheese £3.95 (v) Crispy roast potatoes £2.95 (ve) Sourdough, Shirgar Welsh salted butter £2.95 (v) Homemade Yorkshire pudding £1.95 (v)

DESSERTS

Grazed gooey chocolate brownie with Mario's plant-based vanilla ice cream £7.95 (v/ve)

Welsh cakes topped with Crwst Merlyn liqueer and Chantilly cream £.6.95 (v)

Bara Brith pudding with The Welsh House custard £5.95 (v)

A selection of Mario's ice creams £5.95 (v)

V = Vegetarian VE = Vegan a = option available

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.