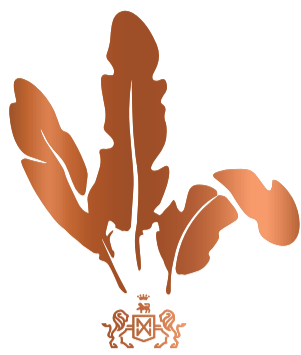


SUNDAY MENU



THE WELSH HOUSE

FOR THE TABLE

Mini tin loaf breads, Shirgar Welsh salted butter (V, VEa) £7.95

Add a selection of Pembrokeshire oils (VE) £1.95

Marinated olives with garlic and thyme (VE) £4.95

Selwyn's Penclawdd cockle popcorn, tartare sauce £8.95

Leek and Welsh Cheddar Welsh cakes, Shirgar Welsh salted butter (VE) £5.95

Pant-Ys-Gawn goats cheese bites with Celtic preserve red onion marmalade (V) £5.95

STARTERS

CREAMY GARLIC MUSHROOMS ON SOURDOUGH
Drizzled with garlic infused Pembrokeshire oil (V) £8.95

CARMARTHEN HAM POTTED PIG
Made with a hint of mustard topped with Celtic preserve piccalilli and toasted sourdough (PGI) £9.95

CREAMY WELSH CIDER & ONION SOUP
Made with Gwynt Y Ddraig cider, croutons topped with Golden Cenarth cheese 8.95 (V/VEa)

CRISPY CALAMARI
Laverbread aioli with a fresh lemon £9.95

SUNDAY ROAST

FINEST QUALITY CUT MEATS | FRESHLY PREPARED IN OUR KITCHEN | LOCALLY SOURCED PRODUCE

TRADITIONAL SUNDAY ROAST £19.95
A choice of beef, pork, turkey
or a mushroom & chestnut wellington (ve)

Served with roast potatoes, honey roasted parsnips, tender stem broccoli, carrot & swede mash, sage & onion stuffing, homemade Yorkshire pudding and bottomless rich gravy.

UPGRADE: Traditional Sunday trio of beef, pork and turkey £20.95

CHILDREN under 12 £9.95

THE WELSH HOUSE SHARING ROAST FOR TWO £35.95

Beef, pork and turkey

Served with roast potatoes, honey roasted parsnips, tender stem broccoli, carrot & swede mash, sage & onion stuffing, homemade Yorkshire puddings and bottomless rich gravy

MAINS

BEEF BURGER
Served in a double malt beer bun topped with Welsh dragon cheese, tomato, sliced gherkins, baby gem lettuce, Welsh House slaw £16.95

PLANT BASED BURGER (VE)
Served in a double malt beer bun topped with vegan cheese, tomato, sliced gherkins, baby gem lettuce, Welsh House slaw £16.95

GOWER GOLD BEER BATTERED FISH & CHIPS
Chunky chips sprinkled with Halen Môn Sea Salt * served with mushy peas and tartare sauce £18.95

RUMP STEAK (8oz)
Chunky chips sprinkled with Halen Môn Sea Salt * served with wedge Caesar salad £24.95

SIDES: Pigs in blankets £4.95 Creamy leek gratin £4.95 (v) Buttered peas £3.95 (v/vea) Cauliflower cheese £4.95 (v)
Roast potatoes £3.95 (ve) Sourdough, Shirgar Welsh salted butter £2.95 (v) Homemade Yorkshire pudding £2.95 (v)

DESSERTS

WELSH CHOCOLATE BROWNIE (VE)
Mario's plant-based vanilla ice cream £8.95

BREAD & BUTTER PUDDING (V)
Served with The Welsh House Custard £8.95

RED BERRY WELSH CAKES (V)
Crwst Merlyn liqueur, Chantilly cream and berry compote £8.95

MARIO'S ICE CREAM (V/VE)
A selection £7.95

CHILDREN'S £4.95

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. To reward them we add a 10% optional service charge, please let us know if you wish to amend this in any way.

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

£60.00 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 -9pm

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.

