



THE WELSH HOUSE

SUNDAY MENU

FOR THE TABLE

- Mini Tin Loaves**

Shirgar butter and Halen Môn Sea Salt (VEa)

£6.95
- Selwyn's Cockle Popcorn**

Tartare sauce (DFa)

£6.95
- Marinated Olives**

Balsamic onions (VEa/GFa/DFa)

£4.95
- Leek & Cheddar Welsh Cakes**

Shirgar butter and Halen Môn Sea Salt

£5.95
- Add Pembrokeshire Oils** (VE/GFa/DFa)

£2.95

STARTERS

- Leek & Potato Soup**

Welsh Cheddar cheese and mini tin loaf (VEa/GFa)

£7.95
- Houmous**

Drizzled in Pembrokeshire chilli oil, toasted chickpeas and a flatbread for dipping (VEa/GFa)

£6.95
- Welsh Rarebit**

Topped with garlic mushrooms and drizzled in Pembrokeshire garlic oil

£7.95
- Cured Ham Hock Terrine**

Touch of orange topped with Celtic Preserve Piccalilli and croutons

£7.95
- Selwyn's Penclawdd**

Cockle & leek croquettes, laverbread and garlic aioli

£8.95

SUNDAY ROAST

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

- Traditional Sunday Roast** £18.95

A choice of beef, pork, turkey (GFa/DFa) or a mushroom & chestnut wellington (VE)

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

Upgrade: Traditional Sunday trio of beef, pork and turkey (GFa/DFa) £19.95
- Children's Roast** £8.95

under 12 (GFa/DFa)

- The Welsh House Sharing Roast For Two** £34.95

Beef, pork and turkey (GFa/DFa)

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

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 £1.95 (V) | Homemade Yorkshire pudding £1.95 (V)

DESSERTS

- Caramelised Rice Pudding**

Crwst Barti rum caramel sauce topped with Jones' sweet and salted popcorn (V/GFa)

£7.95
- Welsh Cakes & Strawberry Compote**

Chantilly cream drizzled with a Crwst salted caramel sauce (V)

£7.95
- Chocolate Brownie**

Mario's plant based vanilla ice cream (VE/GF)

£7.95
- Bluestone Beer Sticky Toffee Pudding**

Mario's plant based vanilla ice cream (V)

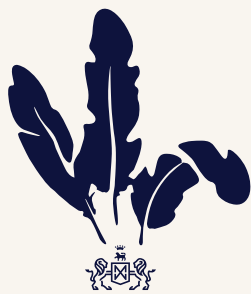
£7.95
- Mario's Welsh House Knickerbocker Glory**

Vanilla, chocolate, and strawberry dairy ice cream with layers of strawberry and chocolate sauce, topped with whipped cream (V)

£7.95

Diolch, The Welsh House Team.

V = Vegetarian Va = Vegetarian option available / VE = Vegan / VEa = Vegan option available / Gfa = Gluten free option available / Dairy free option available
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.



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!

BRECWAST / BRUNCH

Served until 12pm, Sunday

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|--|--------|--|-------------------------|
| Brecwast Cymraeg Welsh rarebit on toasted sourdough, Selwyn's Penclawdd cockles, laverbread, bacon and poached Welsh egg (GFa) | £11.95 | Smashed Avo Brunch Toasted muffin topped with smashed avocado, two poached Welsh eggs, roasted vine cherry tomatoes, wilted spinach drizzled with hilltop honey (V/DFa) | £9.95 |
| Brecwast Two pork and leek sausages, fried Welsh egg, bacon, button mushrooms, baked beans, hash browns and toasted sourdough | £11.95 | Toasted Sourdough Sandwiches Bacon Pork and leek sausages Welsh eggs your way (V) | £7.95 £7.95 £7.95 |
| Welsh Benedict Two poached Welsh eggs, honey roasted ham, Welsh rarebit sauce served on toasted muffin | £9.95 | Crwst Granola & Llaeth Y Llan Greek Style Yoghurt Strawberry compote (V) | £7.95 |
| Welsh Florentine Two poached Welsh eggs, wilted spinach, Welsh rarebit sauce served on toasted muffin (Va) | £9.95 | ADD EXTRAS Pork and Leek Sausage (DFa) £2.50 Bacon (DFa) £2.50 Welsh Egg Your Way (DFa) £1.50 Hash Brown (V) £1.50 Button Mushrooms (VE/DFa) £1.50 Baked Beans (VE/DFa) £1.50 Sourdough Toast (VE) £2.00 | |
| Vegan Brecwast Two vegan sausages, roasted vine cherry tomatoes, button mushrooms, baked beans, hash browns, wilted spinach and toasted sourdough (VE) | £11.95 | | |
| Buttermilk Crempog Stack ·Bacon maple syrup ·Strawberry compote and Crwst Pembrokeshire salted caramel sauce (V) | £7.95 | | |

WELSH COFFEE CO.

Welsh Coffee co blends and single origin coffees are created from carefully selected high grade green coffee beans, which are lightly roasted by hand in small batches to enhance their unique qualities and flavours.

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|------------------------|-------|--|-------|
| Americano | £2.50 | Flat White | £3.50 |
| Espresso | £2.50 | Welsh Brew Tea | £2.50 |
| Double Espresso | £3.00 | Welsh Brew Hot Chocolate | £3.50 |
| Cappucino | £3.50 | ADD an extra shot to any coffee | £0.50 |
| Latte | £3.50 | <i>Variety of milk, syrups, and iced drinks are available upon request</i> | |

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