



## FOR THE TABLE

<b>Mini Tin Loaves</b> Shirgar butter and Halen Môn Sea Salt (VEa)	£6.95
<b>Selwyn's Cockle Popcorn</b> Tartare sauce (DFa)	£6.95
<b>Marinated Olives</b> Balsamic onions (VEa/GFa/DFa)	£5.95
<b>Leek &amp; Cheddar Welsh Cakes</b> Shirgar butter and Halen Môn Sea Salt	£5.95
<b>Add Pembrokeshire Oils</b> (VE/GFa/DFa)	£2.95

## GRADUATION WEEK

2 Course £32.95 | 3 Course £35.95

### STARTERS

**Jalapeño Filo Popper Cups**  
Homemade filo pastry popper cups, filled with Welsh cheese and jalapeño, on a bed of baby leaves (V)

**Parma Ham Wrapped King Prawns**  
House wrapped Parma ham tiger prawns, with Pembrokeshire chilli dipping oil (GF/DF)

**Garlic & Ginger Chicken Wings**  
Trio of garlic and ginger wings on a fresh house salad, drizzled with Pembrokeshire lime, ginger and chilli dressing (GF)

**Leek & Potato Soup**  
(VE/GFa)

### MAINS

**Chefs Summer Salad**  
Avocado, pitted olives, pomegranate and local strawberries with Pembrokeshire honey and mustard dressing (VE/GF/DF)

**ADD**  
Tiger Prawns DF £6.00 | Chicken DF £6.00 | Welsh halloumi V £4.50

**Chefs Sticky Penderyn BBQ Chicken Supreme**  
Koffman's chips and a house rainbow slaw (GF/DF)

**Fillet Medallions**  
Buttery mashed potato, tenderstem broccoli and red wine jus (GF)

**Blackened Teifi Salmon**  
Cajun spice, dauphinoise potatoes, roast carrots and Welsh Cajun cream (GF)

**Vegan Fish & Chips**  
Banana blossom coated in Welsh laver bread, in between courgettes, battered and fried (VE)

#### SAUCES & SIDES

Peppercorn (GFa) £3.95

Red wine jus £3.95

Per las (GFa) £3.95

Garlic butter (V/GFa) £3.95

**Koffmann's Chips** (VEa/DFa) £3.95

**Add Truffle Oil & Italian Hard Cheese** £1.95

**Leek Gratin** (V/GFa) £4.95

**Buttered Peas** (VEa/GFa/DFa) £3.95

**Garlic Bread** (V) £4.95

**Add Welsh Cheddar** £1.95

**Buttered Tenderstem Broccoli** £4.95

Halen Môn Sea Salt (VEa/GFa/DFa)

**Beer Battered Onion Rings** (V/DFa) £4.95

### DESSERTS

**Rich Chocolate Torte with Alun Wyn Jones' Mimosa Rwm**  
House set chocolate torte with Mimosa rwm and Chantilly cream (V)

**Welsh Cream & Vanilla Creme Brulée** (V)

**Welsh Cake & Bara Brith Bread Pudding with Creme Anglaise** (V)

**Chocolate Brownie & Mario's Dairy Free Ice-Cream** (VE)

V = Vegetarian Va = Vegetarian option available / VE = Vegan / VEa = Vegan option available / GF = Gluten free / GFa = Gluten free option available / DFa = 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. 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

**GRADUATION WEEK SET MENU**

2 Course £32.95 | 3 Course £35.95