



THE WELSH HOUSE

BRECWAST

SERVED UNTIL **12 PM**

BRECWAST CYMRAEG

Welsh rarebit on toasted sourdough, Selwyn's Penclawdd cockles, laverbread, bacon and poached Welsh egg (GFa) £11.95

BRECWAST

Pork and leek sausage, fried Welsh egg, bacon, button mushrooms, baked beans, hash browns, Marco's black pudding and toasted sourdough £11.95

WELSH BENEDICT

Two poached Welsh eggs, honey roasted ham, Welsh rarebit sauce served on a toasted muffin £9.95

WELSH FLORENTINE

Two poached Welsh eggs, buttered spinach, Welsh rarebit sauce served on a toasted muffin £9.95

VEGAN BRECWAST

Two vegan sausages, roasted vine cherry tomatoes, button mushrooms, baked beans, hash browns, spinach and toasted sourdough (VE) £11.95

WELSH ROYALE

Two poached Welsh eggs, smoked salmon, Welsh rarebit sauce served on a toasted muffin £11.95

BUTTERMILK CREMPOG STACK

·Bacon maple syrup £7.95
·Strawberry compote and Crwst Pembrokeshire salted caramel sauce (V) £7.95

SMASHED AVO

Toasted muffin topped with smashed avocado, two poached Welsh eggs, roasted vine cherry tomatoes, buttered spinach drizzled with Welsh honey (V/DFa) £10.95

TOASTED SOURDOUGH SANDWICHES

Bacon £7.95
Pork and leek sausages £7.95
Welsh eggs your way (V) £7.95

ADD EXTRAS

Marco's Black Pudding £2.95
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) £2.95

THE CLASSICS

MONDAY
- FRIDAY

12-6
PM

GOWER GOLD BEER BATTERED FISH GOUJONS

The Welsh House chunky chips sprinkled with Halen Môn Sea Salt, mushy peas and tartare sauce (DFa) £13.95

SAUSAGE & MASH

Two pork and leek sausages, creamy mash, mushy peas and caramelised red onion gravy topped with crispy leeks (DFa) £13.95

WELSH HUNTER'S CHICKEN

Buttermilk chicken & bacon smothered in BBQ sauce, melted Welsh cheddar cheese and The Welsh House chunky chips £14.95

TRADITIONAL LAMB CAWL

Welsh cheddar cheese and sourdough bread (GFa/DFa) £13.95

CREAMY MUSHROOM TAGLIATELLE

Served with garlic bread (V) £13.95



TASTE OF WALES £75

Traditional Tasting experience for two or £39.95 per person

STARTERS

· Leek & Cheddar Welsh Cakes (V)
Welsh Shirgar butter and Halen Môn Sea Salt
· Welsh Rarebit Bites
· Selwyn's cockle popcorn, tartare sauce (DFa)
· Traditional Lamb Cawl

MAINS

Welsh Faggots
Creamy mash, mushy peas and caramelised red onion gravy topped with crispy leeks
Or
The Original Welsh House Shepherd's Pie served with honey glazed carrots
Or
Aubergine Parmigiana
Caerphilly cheese, Aber Falls vodka tomato sauce and garlic bread (VEa)

DESSERTS

Bara Brith Bread & Butter Pudding
Halen Môn crème Cymraeg (V)
Or
Vanilla Cheesecake
Crwst Welsh honey butter and honeycomb (V)



The Welsh House Favourite

Dishes with this symbol come highly recommended as a local favourite.

V = Vegetarian / Va = Vegetarian option available / VE = Vegan / VEa = Vegan option available / 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. 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.

FOR THE TABLE

MINI TIN LOAVES

Welsh Shirgar butter and Halen Môn Sea Salt (VEa) £7.95

SELWYN’S COCKLE POPCORN

Tartare sauce (DFa) £7.95

MARINATED OLIVES

(VE/GF/DF) £5.95

LEEK & CHEDDAR WELSH CAKES

Welsh Shirgar Butter and Halen Môn Sea Salt (V) £5.95

Add Pembrokeshire Oils (VE/GF/DF) £3.95

STARTERS

WINTER VEGETABLE SOUP

Served with crusty sourdough and Welsh Shirgar butter
(V/VE/GFa/DFa) £7.95

FARMHOUSE CUISINE POTTED PIG

Served with Celtic preserve piccalilli, melba toast and Welsh
Shirgar butter (GFa) £9.95

MARCO PIERRE WHITE’S SMOOTH CHICKEN LIVER PATE

Topped with Welsh Shirgar butter, Celtic preserve red onion
marmalade and toasted sourdough £9.95

CREAMY GARLIC MUSHROOMS

On toasted sourdough drizzled with Pembrokeshire
garlic oil (V/GFa) £7.95

SMOKED SALMON & LEEK FISHCAKE

Served with a cockle and leek sauce £9.95

WELSH RAREBIT

Welsh cheddar on toasted sourdough drizzled with
Pembrokeshire garlic oil £7.95

CAULIFLOWER BUFFALO WINGS

Tossed in BBQ sauce and The Welsh House slaw
(V/VE/GFa/DFa) £7.95

CLASSIC 70s PRAWN COCKTAIL

Layered with Marie Rose sauce served with lemon and
Henllan brown bread (GFa) £9.95

SIDES

THE WELSH HOUSE CHUNKY CHIPS

(VEa/DFa) £4.95

Add Truffle Oil & Italian Hard Cheese £1.95

LEEK GRATIN (V/GFa) £5.95

BUTTERED PEAS (VEa/GFa/DFa) £3.95

WELSH HONEY GLAZED CARROTS

£4.95 (V/GFa)

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

MAINS

SERVED FROM 12PM

GOWER GOLD BEER BATTERED FISH & CHIPS

The Welsh House chunky chips sprinkled with Halen Môn Sea Salt, mushy peas and tartare
sauce (DFa) £19.95

PAN FRIED CHICKEN SUPREME



Creamy mash, bacon and leek sauce (GFa) £18.95

WELSH FAGGOTS

Creamy mash, mushy peas and caramelised red onion gravy topped with crispy leeks £16.95

SLOW ROASTED DAUBE OF BEEF AU POIVRE

Served with buttered spinach, crispy leeks, The Welsh House chunky chips and peppercorn
sauce £25.95

THE ORIGINAL WELSH HOUSE SHEPHERD’S PIE

Served with Welsh honey glazed carrots £18.95

CONFIT BELLY PORK

Served with fondant potato, braised savoy cabbage, parsnip puree and
red wine thyme jus (GFa) £23.95

LEMON & PEPPER SMOKED SALMON TAGLIATELLE

In a cockle and leek sauce with garlic bread £19.95

PAN FRIED SEABASS

Served with leek and potato cake, tarragon, chive and white wine sauce and drizzled
with Pembrokeshire garlic oil £21.95

HONEY ROASTED LAMB

Coated with a hint of mustard and fresh chives, served with fondant potato, Welsh honey
glazed carrots and béarnaise sauce (DFa) £25.95

AUBERGINE PARMIGIANA

Caerphilly cheese, Aber Falls vodka tomato sauce and garlic bread (VEa) £16.95

VEGAN FISH & CHIPS

Layers of courgette, laverbread, The Welsh House chunky chips, mushy peas
and tartare sauce (VE) £16.95

8oz CELTIC PRIDE RUMP STEAK (*PGI)

Served with The Welsh House chunky chips, roasted vine tomato and crispy beer battered
onion rings (GFa/DFa) £25.95

*DRY AGED WELSH STEAKS (GFa/DFa)

Please see our specials board or speak to a team member

Sauces: Peppercorn (GFa) | Red Wine Jus | Béarnaise | Garlic Butter (V/GFa) £2.95

BURGERS

Served in beer sourdough bun with The Welsh House chunky chips, baby gem lettuce,
tomato, sliced gherkin and The Welsh House slaw

BUTTERMILK CHICKEN BURGER

Dylan’s BBQ sauce and The Welsh Dragon cheddar cheese £16.95

THE WELSH HOUSE CELTIC PRIDE BEEF BURGER

Welsh beef, Welsh dragon cheddar cheese (DFa) £16.95

DOUBLE UP Beef Patty | Buttermilk Chicken £4.00

VEGAN OUMPH BURGER (VE/DFa) £16.95

ADD EXTRAS:

Beef patty £4.00 / Buttermilk Chicken £4.00 / Bacon £2.50 / Welsh Egg (V) £1.50
Avocado £2.00 / Beer Battered Onion Rings £2.95

WREXHAM LAGER FLIGHT BOARD

Wrexham Lager 4.0% £5.50 / Wrexham Pilsener 4.6% £6.00 / Wrexham Export 5.0% £6.00

Try all three varieties £15.00