



THE WELSH HOUSE

SET MENU

2 COURSES | £25.95pp

STARTERS

WINTER VEGETABLE SOUP

Served with crusty sourdough roll and Welsh Shirgar butter (V/VE/GFa/Dfa)

CREAMY GARLIC MUSHROOMS

On toasted sourdough drizzled with Pembrokeshire garlic oil (V)

SMOKED SALMON & LEEK FISHCAKE

Served with a cockle and leek sauce

WELSH RAREBIT

On toasted sourdough drizzled with Pembrokeshire garlic oil

CAULIFLOWER BUFFALO WINGS

Tossed in BBQ sauce and a Welsh House slaw (V/VE/GFa/DFa)

MAINS

GOWER GOLD BEER BATTERED FISH GOUJONS

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

WELSH FAGGOTS

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

AUBERGINE PARMIGIANA

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

THE WELSH HOUSE CELTIC PRIDE BEEF BURGER

Served in a beer sourdough bun with baby gem lettuce, tomato, Welsh dragon cheddar cheese, sliced gherkin, Welsh House slaw and The Welsh House chunky chips (DFa)

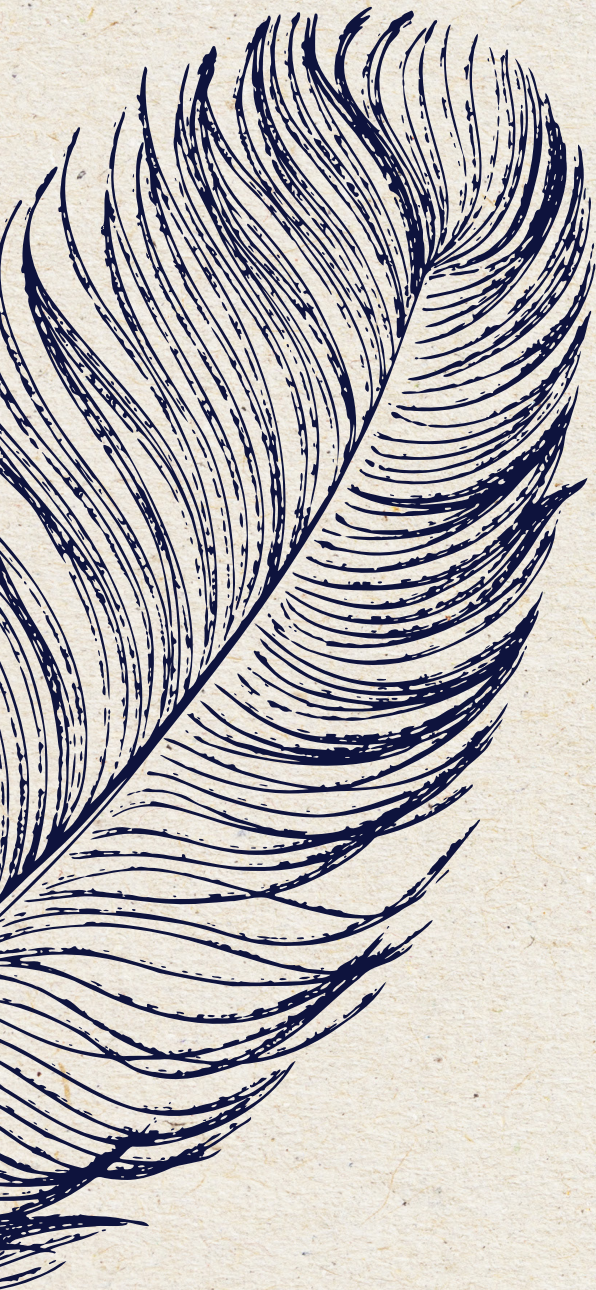
CREAMY MUSHROOM TAGLIATELLE

Served with garlic bread (V)

BUTTERMILK CHICKEN

Served with creamy mash, leek and bacon sauce

Diolch, The Welsh House Team.



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