



THE WELSH HOUSE  
*By Wynne*

SUNDAY MENU

FOR THE TABLE

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

STARTERS

|                                                                                                        |       |
|--------------------------------------------------------------------------------------------------------|-------|
| <b>Winter Vegetable Soup</b><br>Served with crusty sourdough and Welsh Shirgar butter (V/VE/GFa/DFa)   | £7.95 |
| <b>Marco's Ham Hock Terrine</b><br>Touch of orange topped with Celtic preserve piccalilli and croutons | £7.95 |
| <b>Classic 70'S Prawn Cocktail</b><br>Served with lemon, brown bread and Marie Rose dipping sauce      | £9.95 |
| <b>Welsh Rarebit</b><br>Served with a side salad                                                       | £8.95 |
| <b>Cauliflower Buffalo Wings</b><br>Served with Penderyn BBQ sauce and a rainbow slaw (VE)             | £7.95 |

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, carrots, 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, carrots, tenderstem broccoli, carrot & swede mash, sage & onion stuffing, homemade Yorkshire pudding and bottomless rich gravy

**Sides**

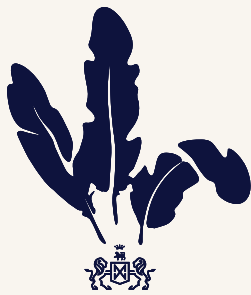
Pigs in blankets £4.95 | Creamy leek gratin £4.95 (V) | Buttered peas £3.95 (V/VEa) | Cauliflower cheese £4.95 (V) | Roast potatoes £3.95 (VE)  
Sourdough, Shirgar Welsh salted butter £1.95 (V) | Homemade Yorkshire pudding £1.95 (V)

DESSERTS

|                                                                                                                              |       |                                                                                         |       |
|------------------------------------------------------------------------------------------------------------------------------|-------|-----------------------------------------------------------------------------------------|-------|
| <b>Wynne's Welsh Cake Strawberry Stack</b> (V)<br>Layers of sweet Chantilly cream, enclosed with freshly sliced strawberries | £7.95 | <b>Tiramisu</b> (V)<br>Light and creamy amaretto and coffee, with amaretto lady fingers | £7.95 |
| <b>Vanilla Cheesecake</b> (V)<br>Crwst Welsh honey butter and honeycomb                                                      | £7.95 | <b>Bluestone Sticky Toffee Pudding</b> (V)<br>With handmade toffee sauce                | £8.95 |

*Diolch, The Welsh House Team.*

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.



# THE WELSH HOUSE

*By Wynne*

## 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

### Brecwast Cymraeg

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

£11.95

### Brecwast

Two pork and leek sausages, fried Welsh egg, bacon, button mushrooms, baked beans, hash browns and toasted sourdough

£11.95

### Welsh Benedict

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

£9.95

### Welsh Florentine

Two poached Welsh eggs, wilted spinach, Welsh rarebit sauce served on toasted muffin (Va)

£9.95

### 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

### 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

### Toasted Sourdough Sandwiches

Bacon

£7.95

Pork and leek sausages

£7.95

Welsh eggs your way (V)

£7.95

### Crwst Granola & Llaeth Y Llan Greek Style Yoghurt

Strawberry compote (V)

£7.95

### 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

## 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.*

### Americano

£2.95

### Espresso

£2.95

### Double Espresso

£3.45

### Cappucino

£3.95

### Latte

£3.95

*Variety of milk, syrups, and iced drinks are available upon request*

### Flat White

£3.95

### Mocha

£3.95

### Welsh Brew Tea

£2.95

### Welsh Brew Hot Chocolate

£3.95

### ADD an extra shot to any coffee

£0.50

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