



THE WELSH HOUSE *By Wynne*

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

All our food is prepared in a kitchen where allergens are present. If you have any allergies or intolerances, please speak to a team member before ordering. For gluten information, please ask for our NCII - Non-Gluten Containing Ingredients menu. We cannot guarantee any dish is completely free from specific allergens. Our allergen information covers only the 14 legal allergens and may not list all ingredients, so some items could contain ingredients you are allergic or intolerant to. Deep-fried dishes may carry a higher risk of cross-contamination.

LUNCH MENU

Served 12pm to 5pm

Gower Gold Beer Battered Fish & Chips	£17.95
The Welsh House chunky chips, mushy peas and tartare sauce	
Sausage & Mash	£11.95
Two pork and leek sausages, creamy mash, mushy peas and gravy	
Honey Roasted Ham, Egg & Chips	£11.95
Two fried Welsh eggs and The Welsh House chunky chips	
Welsh Halloumi Salad (V)	£11.95
Drizzled with Hilltop chilli honey, chillies and spring onion	
Crispy Chicken & Bacon	£13.95
Smothered in BBQ sauce, melted Welsh cheddar cheese and The Welsh House chunky chips	
Traditional Ploughman's Lunch	£14.95
Combination of Welsh cheeses, ham, fruit and salad served with toasted sourdough	
Creamy Carbonara	£14.95
Served with sourdough garlic bread	
	<i>Add chicken: £2.50</i>

SOURDOUGH TOASTIES

Served with a Welsh House side salad and coleslaw	
	<i>Add The Welsh House chunky chips £2.00</i>
Vegan Cheeze Toastie (VE)	£11.95
Mushroom, spinach & avocado	
Cheese & Tomato	£10.95
Welsh mature cheddar and fresh tomato	
Traditional Club Sandwich	£11.95
Bacon, chicken, baby gem lettuce, tomato & mayonnaise	
Everyone's Favourite BLT	£10.95
Bacon, lettuce and tomato	
Sticky Steak & Red Marmalade	£12.95
Rump steak and red onion marmalade	

WHILE
YOU
WAIT

Mini Tin Loaves (VEa)
Shirgar butter and Halen Môn sea salt
Selwyn's Cockle Popcorn
Tartare sauce

£6.95	Marinated Olives (VE)	£5.95
£6.95	Leek & Cheddar Welsh Cakes Shigar butter and Halen Môn sea salt	£6.95
	Add Pembrokeshire Oils (VE)	£3.95

DINNER MENU | Served All Day

STARTERS

Winter Vegetable Soup (V/VE)	£7.95
Served with crusty sourdough and Welsh Shirgar butter	
Marco's Ham Hock Terrine	£7.95
Touch of orange topped with Celtic preserve piccalilli and croutons	
Smoked Salmon & Leek Fishcake	£9.95
served with a cockle and leek sauce	
Classic 70's Prawn Cocktail	£9.95
Served with lemon, brown bread and Marie Rose dipping sauce	
Welsh Rarebit	£8.95
Served with a side salad	
Cauliflower Buffalo Wings (VE)	£7.95
Served with BBQ sauce and a rainbow slaw	

VEGETARIAN OR VEGAN

Lentil & Butternut Squash Pie (V)	£18.95
Served with The Welsh House chunky chips, gravy and mushy peas	
Vegan Chickpea & Cauliflower Curry (VE)	£17.95
Served with rice, The Welsh House chunky chips and a poppadom	
Vegan Fish & Chips (VE)	£16.95
Layers of courgette, laverbread, lightly battered and deep fried	
Aubergine Parmigiana (VEa)	£16.95
Caerphilly cheese, Aber Falls vodka tomato sauce and garlic bread	

MAINS

Wynne's MasterChef Winning Lamb	£35.95
With creamy mash, tender stem broccoli and a mushroom red wine jus	
Wynne's MasterChef Faggots	£23.95
Served with laverbread mash, minted mushy peas and caramelised onion gravy	
Slow Roasted Daube of Beef Au Poivre	£25.95
Served with buttered spinach, crispy leeks, The Welsh House chunky chips and peppercorn sauce	
Chicken Supreme	£18.95
On a bed of creamy buttered mash, with a leek and bacon velouté	
Steak & Ale Pie	£18.95
Served with creamy mash, mushy peas and gravy	
Lemon & Pepper Smoked Salmon Tagliatelle	£19.95
In a cockle and leek sauce with garlic bread	
Wynne's MasterChef Battered Curried Cod	£19.95
Served with lightly spiced mushy peas, The Welsh House chunky chips, poppadom and mango chutney	

SIDES

The Welsh House Chunky Chips (VE)	£3.95
Add truffle oil & cheese	
Buttered Peas	£3.95
Baked Beans (VE)	
Garlic Bread (V)	£4.95
Add Welsh Cheddar	
Tenderstem Broccoli	£4.95
Beer Battered Onion Rings (V)	
Mashed Potato	£3.95

FROM THE GRILL

Served with The Welsh House chunky chips, roasted vine tomatoes and crispy beer battered onion rings

Dry Aged PGI Welsh Beef Steak

Please see our specials board or speak to a team member

10oz Gammon

Served with Welsh egg and pineapple

8oz Rump

£24.95

Add a sauce

+ £3.50

Peppercorn | Red Wine Jus | Cheese Sauce | Garlic Butter

BURGERS

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

Welsh House Cheeseburger

£15.95

Chicken Burger

£15.95

Vegan Oumph Burger

£15.95

Double up

+ £4.00

MAMGU'S DESSERTS

Wynne's Welsh Cake

£7.95

Strawberry Stack (V)

Layers of sweet Chantilly cream, enclosed with freshly sliced strawberries

Vanilla Cheesecake (V)

£7.95

Crwst Welsh honey butter and honeycomb

Tiramisu (V)

£7.95

Light and creamy amaretto and coffee, with amaretto lady fingers

Bluestone Sticky Toffee Pudding (V)

£8.95

With handmade toffee sauce

70's Style Welsh House

£9.95

Knickerbocker Glory (V)

Vanilla, chocolate and strawberry dairy ice-cream with layers of strawberry and chocolate sauce, tinned fruit, topped with squirty cream and a cherry