



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 NGCI - 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

Add chicken: £2.50

SOURDOUGH TOASTIES

Served with a Welsh House side salad and coleslaw

Add The Welsh House chunky chips £2.00

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 £6.95
Shirgar butter and Halen Môn sea salt

£3.95 Add Pembrokeshire Oils (VE)

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 £1.95

Buttered Peas £3.95

Baked Beans (VE) £1.95

Garlic Bread (V) £4.95
Add Welsh Cheddar £1.95

Tenderstem Broccoli £4.95

Beer Battered Onion Rings (V) £4.95

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 £18.95
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) £7.95
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 Knickerbocker Glory (V) £9.95
Vanilla, chocolate and strawberry dairy ice-cream with layers of strawberry and chocolate sauce, tinned fruit, topped with squirty cream and a cherry