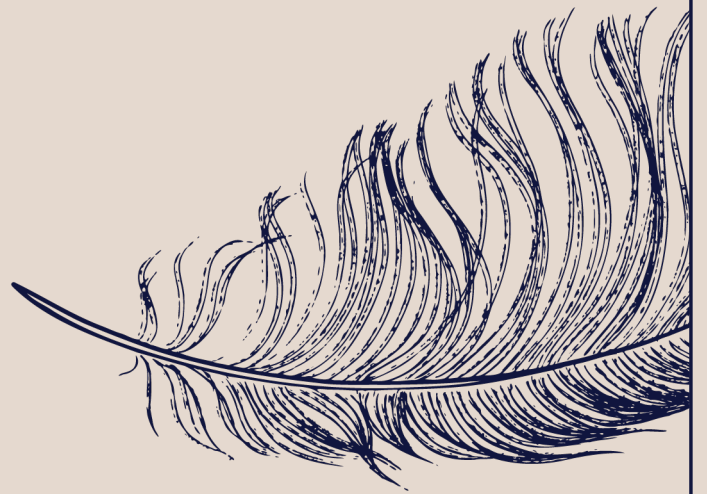
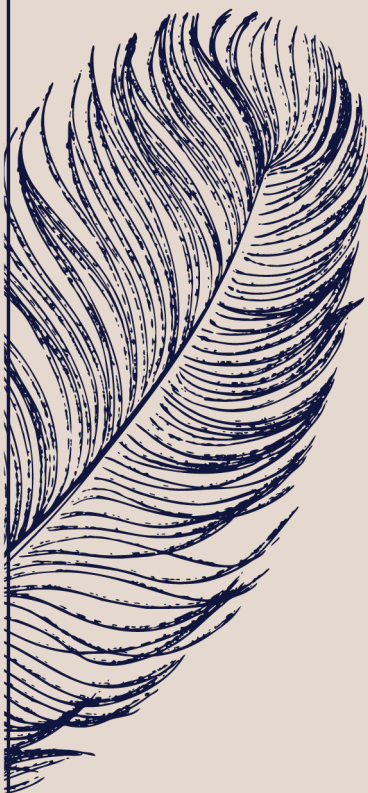




THE WELSH HOUSE



SUNDAY ROAST
SET MENU

SUNDAY ROAST SET MENU

2 Courses – £22 | 3 Courses – £26

STARTERS

Soup of the Day (V/VE)

Served with a mini tin loaf, Welsh Shirgar butter, rock sea salt

Welsh Rarebit

Traditional Welsh Cheddar cheese sauce, delicately infused ale on toasted Henllan tin loaf with Worcestershire sauce

Creamy Garlic Mushrooms (V)

Served on toasted Henllan tin loaf drizzled with Pembrokeshire garlic oil

Marco Pierre White's Farmhouse Chicken Liver Pate

Celtic preserve red onion marmalade and toasted Henllan tin loaf

MAINS

Traditional Sunday Roast | A choice of beef, pork, chicken or mushroom & chestnut wellington

Served with roast potatoes, roasted parsnips, sage and onion stuffing, homemade Yorkshire pudding and bottomless rich gravy.
Accompanied by a selection of seasonal vegetables

DESSERTS

Selection of Mario's Ice Cream (V) & Sorbets (VE)

Rhubarb & Custard Sundae (V)

Rhubarb compote, Mario's Rhubarb & Custard ice cream, layers of vanilla custard finished with cream

The Welsh Cake Stack (V)

Layered with fresh strawberries, Chantilly cream, topped with Crwst Barti Ddu rum caramel sauce

Chocolate Brownie (VE)

Served with plant-based vanilla ice cream



 **The Welsh House Favourite** Dishes with this symbol come highly recommended as a local favourite.

V = Vegetarian / VE = Vegan / GF = please speak to a team member | 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. To reward them we add a 10% optional service charge, please let us know if you wish to amend this in any way.