

THE WELSH HOUSE

FOR THE TABLE

Mini tin loaf breads, Shirgar Welsh salted butter £6.95 (V,VEa)
Add a selection of Pembrokeshire oils £1.95 (VE)
Pant-Ys-Gawn goats cheese bites with Celtic preserve red onion marmalade £5.95 (V)

Selwyn's Penclawdd cockle popcorn and laverbread mayonnaise £7.95
Pembrokeshire oil marinated olives with garlic and thyme £5.95 (VE)
Leek and Welsh Cheddar Welsh cakes with Shirgar Welsh butter £5.95 (V)

STARTERS

Leek and potato soup with Traditional Welsh Caerphilly Cheese (PGI) and mini tin loaf £7.95 (V,VEa)
Selwyn's Penclawdd cockles with laverbread and rarebit crostini topped with smoked streaky bacon £9.95
Potted pig with Carmarthen Ham (PGI) with a hint of mustard topped with Celtic preserve piccalilli and toasted sourdough £7.95
Treally farm black pudding and potato hash served with brown sauce and a fried Welsh egg £8.95
Creamy garlic mushrooms on toasted sourdough, drizzled with garlic infused Pembrokeshire oil £7.95 (V)
Welsh rarebit on a doorstep toasted sourdough slice £7.95

MAINS

The Welsh House shepherd's pie and seasonal vegetables £18.95
Macaroni cheese, rich and creamy cheese sauce, Perl lās blue cheese, aged Italian hard cheese topped with soft boiled Welsh egg and panko breadcrumbs £15.95 (V)
Welsh Beef (PGI) rump steak (8 oz) served with chunky chips sprinkled with Halen Môn Sea Salt* and a side of Caesar salad £23.95
Gower Gold beer battered fish and chunky chips sprinkled with Halen Môn Sea Salt* served with buttered peas and laverbread mayonnaise £19.95
Chargrilled chicken Caesar salad served with Parmesan shavings, croutons and anchovies £18.95
Chicken Kiev, mashed potato drizzled with Pembrokeshire garlic oil and a side of leek velouté £17.95
Slow roasted pork belly with fondant potato, creamed cabbage and red wine thyme jus £19.95
Leg of Welsh Lamb (PGI) served with crushed new potatoes, honey-glazed carrots and minted gravy £19.95
Welsh Beef (PGI) burger in a double malt beer bun topped with Welsh Cheddar, tomato, baby gem lettuce, Welsh lady ketchup and chunky chips sprinkled with Halen Môn Sea Salt* £16.95
The Welsh House plant based burger in a double malt beer bun topped with vegan cheese, tomato, baby gem lettuce, Welsh lady ketchup and chunky chips sprinkled with Halen Môn Sea Salt* £16.95 (VE)
Vegan super food salad packed with baby gem lettuce, avocado, azuki beans, tomatoes and black rice topped with a drizzle of Pembrokeshire oil £13.95 (VE)

SIDES

Chunky chips, Halen Môn Sea Salt* £4.95 (VE) (add Truffle oil and Italian hard cheese £1.95)
Macaroni cheese, aged Italian hard cheese, panko breadcrumbs £4.95 (V)
Creamy leek gratin £4.95 (V) Garlic bread £3.95 (V) (add Welsh Cheddar £1.95)
Seasonal vegetables £3.95 (V) Creamy garlic mushrooms £4.95 (V) Caesar salad £5.95
Buttered peas £3.95 (V/VEa) Crushed new potatoes £4.95 (V) Beer battered onion rings £5.95 (V)

SAUCES

Peppercorn £2.95 Red wine jus £2.95
Garlic butter £2.95 (V) Perl Lās blue cheese £2.95

TASTE of WALES for 2 £60

A selection of Welsh classics to share

TO START

Leek & Welsh Cheddar Welsh cakes (V)
Welsh rarebit bites
Selwyn's Penclawdd cockle popcorn,
laverbread mayonnaise,
Pant-Ys-Gawn goats cheese bites (V)

MAIN

Traditional lamb cawl with Welsh Cheddar
and sourdough
Vegetarian and Vegan option available

DESSERT

Welsh cakes with Crwst Merlyn cream
liqueur salted caramel and Chantilly cream
Bara brith pudding (V)

THE WELSH HOUSE SPECIALS

Our specials board offers changing dishes based upon availability and seasonality, sourced from local markets and our trusted suppliers.

We love to make your experience even more memorable and allow you to savour something different to suit your occasion, from speciality ingredients to premium sharing dishes and dry-aged Welsh Beef (PGI) steaks.

SUNDAY ROAST

Our traditional Sunday Roast is served 12pm until 6pm. We serve the finest quality cuts of meat. All of our ingredients are locally sourced and every roast is freshly prepared in our kitchen.

Mains from £14.95
Children (under 12) £8.95

THE WELSH HOUSE FAVOURITE SHARING ROAST FOR 2 £33.95

A selection of meats served with crispy roast potatoes, parsnips, cauliflower cheese. A selection of seasonal vegetables. Homemade Yorkshire puddings and bottomless rich gravy.

Book Today
www.thewelsh-house.co.uk

V = Vegetarian VE = Vegan a = option available GF = Gluten Free please ask for a menu

Protected Geographical Indication products indicate quality food and drink either unique to an area or a method of production, giving it protection like Champagne. Wales has 20 such products currently and we use those marked PGI and *PDO on the menu.

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.

DESSERTS

Bara brith pudding with warm custard £7.95 (V)

White chocolate delice with a red cherry topping and white chocolate curls £8.95

Strawberry & mint granita with Mario's mango sorbet £6.95 (VE)

Grazed gooey chocolate brownie with Mario's plant-based vanilla ice cream £8.95 (VE)

Welsh cakes topped with Crwst Merlyn cream liqueur salted caramel and Chantilly cream £7.95 (V)

Welsh cheese board including a selection of Caws Cenarth artisan cheese with Welsh crackers and Celtic preserves fig jam £13.95 (V) for 2

A selection of Mario's ice cream £5.95 (V/VEa)

SIOP CYMRAEG



We have an array of gifts available from our trusted Welsh suppliers. Many of these products have been used throughout our menus.

Please speak to a team member to find out more information.

Gift Vouchers

Scan the QR code to view our digital vouchers or speak to a team member to purchase a printed voucher.



TRADITIONAL SUNDAY ROAST MENU

STARTERS

- Leek and potato soup with Traditional Welsh Caerphilly Cheese (PGI) and mini tin loaf £7.95 (V, VEa)
- Potted pig with Carmarthen Ham (PGI) with a hint of mustard topped with Celtic preserve piccalilli and toasted sourdough £7.95
- Creamy garlic mushrooms on toasted sourdough, drizzled with garlic infused Pembrokeshire oil £7.95 (V)
- Welsh rarebit on a doorstep toasted sourdough slice £7.95

MAINS

Finest quality cut meats | Freshly prepared in our kitchen | Locally sourced produce

- Roast Welsh turkey £14.95
Roast pork loin £15.95
Roast Welsh Beef (PGI) £18.95
Roast leg of Welsh Lamb (PGI) £17.95
Mushroom & chestnut Wellington £16.95 (V, VEa)
Children under 12 £8.95

All served with crispy roast potatoes, parsnips and stuffing, homemade Yorkshire pudding and bottomless rich gravy. Accompanied by a selection of seasonal vegetables sourced locally.

THE WELSH HOUSE

SHARING ROAST FOR 2 - £33.95

A trio of meats (beef, turkey and pork)
served with crispy roast potatoes, parsnips, stuffing, cauliflower cheese, homemade Yorkshire puddings and bottomless rich gravy. Accompanied by a selection of seasonal vegetables sourced locally.

SIDES

- Creamy leek gratin £4.95 (V) | Buttered peas £3.95 (V/VEa) | Cauliflower cheese £4.95 (V)
Crispy roast potatoes £3.95 (VE) | Homemade Yorkshire pudding £2.95 (V)
Sourdough, Shirgar Welsh salted butter £2.95 (V)

DESSERTS

- Bara brith pudding with warm custard £7.95 (V)
- Grazed gooey chocolate brownie with Mario's plant-based vanilla ice cream £8.95 (VE)
- Welsh cakes topped with Crwst Merlyn cream liqueur salted caramel and Chantilly cream £7.95 (V)
- A selection of Mario's ice cream £5.95 (V/VEa)

V = Vegetarian VE = Vegan

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.

Diolch, Team Welsh House

HOT DRINKS

WELSH BREW TEA

For the last thirty years, Alan, James & Sarah have worked on establishing their tea as an iconic Welsh brand, a unique blend of African and Indian teas, specifically blended to complement our wonderful Welsh water. Welsh Brew also supply our range of specialty teas and hot chocolate.

WELSH COFFEE CO.

Roasters based in a country renowned for its warm hearted people, stunning mountains, breathtaking views and miles of sandy beaches and coves.

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 £2.50

ESPRESSO £2.50

DOUBLE ESPRESSO £3.00

LATTE £3.50

ICED LATTE £3.50

FLAT WHITE £3.50

WELSH BREW TEA £2.50

HOT CHOCOLATE £3.50

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