



THE WELSH HOUSE

BWYDLEN

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!

www.thewelsh-house.co.uk

THE WELSH HOUSE

FOR THE TABLE

Artisan bread, Shirgar Welsh salted butter £4.95 (V, VEa)
Add a selection of Pembrokeshire oils £1.95 (VE)
Add homemade garlic aioli £1.95 (V)

Welsh cockle popcorn, laverbread mayonnaise £6.50
Marinated olives, garlic, thyme, olive oil £3.95 (VE)
Leek and Welsh Cheddar Welsh cakes £4.95 (V)

STARTERS

Roasted butternut squash and sweet potato soup with Pant-Ys-Gawn goats cheese and crouton £6.95 (V, VEa)
Welsh cockles, laverbread, rarebit crostini, smoked streaky bacon £8.45
The Welsh House pot of pig, toast, Celtic preserve piccalilli £8.45
Glamorgan rissole, leek and Caerphilly cheese, Welsh Lady brown sauce £7.45 (V)
Creamy garlic mushrooms on sourdough, drizzled with garlic infused Pembrokeshire oil £7.45 (V)
Welsh rarebit on a doorstep sourdough slice £7.95

MAIN COURSE

The Welsh House shepherd's pie, seasonal vegetables £14.95
Macaroni cheese, rich and creamy cheese sauce, Perl las cheese, aged Italian hard cheese, soft boiled free range Welsh egg, panko breadcrumbs £13.95 (V)
Celtic Pride rump steak (8 oz) brushed with Welsh Lady BBQ sauce, rocket salad, skin on chips £19.95
Gower Gold beer battered fish and skin on chips, buttered peas, laverbread mayonnaise, Halen Mon sea salt £17.95
Traditional Welsh faggots, creamy mash, buttered peas, rich onion gravy £14.95
Chicken supreme, smoked bacon and white wine sauce, creamy mash, oven baked leek gratin, panko breadcrumbs £17.95
Slow roasted pork belly, braised leek mashed potato, Welsh Lady mustard sauce £16.95
Celtic Pride beef burger brushed with BBQ sauce, pretzel style burger bun, Welsh Cheddar, beef tomato, rocket salad, red onion, Welsh lady ketchup, skin on chips £14.95
The Welsh House plant based burger brushed with BBQ sauce, pretzel style burger bun, vegan cheese, tomato, rocket salad, red onion, Welsh Lady ketchup, skin on chips £14.95 (VE)
Oven baked aubergine Parmigiana, Italian hard cheese, garlic sourdough bread, tomato sauce £12.95 (V, VEa)

SIDES

Skin on chips £3.95 (VE) (add Truffle oil and Italian hard cheese £1.25)
Macaroni cheese, aged Italian hard cheese, panko breadcrumbs £4.25 (V)
Rocket salad, vintage balsamic vinegar, aged Italian hard cheese £4.25 (V, VEa)
Creamy leek gratin £4.25 (V) Garlic bread (V) £3.95 (add Welsh Cheddar £1.25)
Seasonal vegetables £3.95 (V) Jacket potato, Shirgar Welsh salted butter £3.95 (V)
Creamy garlic mushrooms £4.25 (V) Buttered peas £3.95 (V/VEa)

SAUCES

Peppercorn sauce £2.95 Red wine jus £2.95
Garlic butter £2.95 (V) Per Las £2.95 Chili, sun-dried tomato butter £2.95

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

Diolch, Team Welsh House

TASTE of WALES for 2 £50

A selection of Welsh classics to share

TO START

Leek & Welsh Cheddar Welsh cakes (V)
Welsh rarebit bites
Welsh cockle popcorn, laverbread mayonnaise
Deep fried Angiddy brie wedge,
drizzled in Welsh honey (V)

MAIN

Traditional lamb cawl with Welsh Cheddar and
sourdough or Roasted butternut squash and sweet
potato soup with Pant-Ys-Gawn goats cheese and
crouton (V)

DESSERT

Welsh Cake Trio;
Jam Split, Traditional, Crwst Salted Caramel (V)
Bara brith, crème anglaise (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 let you try something different to suit
your occasion, from speciality ingredients to premium
sharing dishes and dry-aged Celtic Pride 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 £13.95
Children's under 12s £7.95

THE WELSH HOUSE FAVOURITE SHARING ROAST FOR 2 £29.95

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

Book Today
www.thewelsh-house.co.uk