



TRADITIONAL SUNDAY ROAST MENU

STARTERS

Roasted butternut squash and sweet potato soup with Pant-Ys-Gawn goats cheese and crouton £6.95 (V, VEa)

The Welsh House pot of pig, toast, Celtic preserve piccalilli £8.45

Creamy garlic mushrooms on sourdough, drizzled with garlic infused Pembrokeshire oil £7.95 (V)

Welsh rarebit on doorstep sourdough slice £7.95

MAINS

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

Roast Welsh turkey £13.95

Roast pork loin £13.95

Roast Welsh beef £15.95

A trio of meats £15.95

Mushroom & chestnut Wellington £13.95 (V, VEa)

Children's under 12 £7.95

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

THE WELSH HOUSE

SHARING ROAST FOR 2 - £29.95

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

SIDES

Creamy leek gratin £4.95 (V) | Buttered peas £3.95 (V/VEa) | Cauliflower cheese £3.95 (V)

Crispy roast potatoes £2.95 (VE) | Yorkshire pudding £1.95 (V)

Sourdough, Shirgar Welsh salted butter £1.95 (V)

DESSERTS

Cygnnet Gin and tonic granita, lemon sorbet £6.95 (VE)

Sticky toffee pudding, butterscotch sauce and Mario's vanilla bean ice cream £6.95 (V)

The Welsh House chocolate mousse and Chantilly cream £5.95 (V)

Welsh cakes, winter berries compote and Merlyn liqueur Chantilly cream £6.95 (V)

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.

Diolch, Team Welsh House