



TRADITIONAL SUNDAY ROAST MENU

STARTERS

- Leek and potato soup with Traditional Welsh Caerphilly Cheese (PGI) and mini tin loaf £5.95 (V, VEa)
- Potted pig with Carmarthen Ham (PGI) with a hint of mustard topped with Celtic preserve piccalilli and toasted sourdough £5.95
- Creamy garlic mushrooms on toasted sourdough, drizzled with garlic infused Pembrokeshire oil £5.95 (V)
- Welsh rarebit on a doorstep toasted sourdough slice £5.95

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 (PGI) £16.95
Roast leg of Welsh Lamb (PGI) £17.95
Mushroom & chestnut Wellington £14.95 (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 - £29.95

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 £3.95 (V) | Buttered peas £3.95 (V/VEa) | Cauliflower cheese £3.95 (V)
Crispy roast potatoes £2.95 (VE) | Homemade Yorkshire pudding £1.95 (V)
Sourdough, Shirgar Welsh salted butter £1.95 (V)

DESSERTS

- Bara brith pudding with warm custard £5.95 (V)
- Grazed gooey chocolate brownie with Mario's plant-based vanilla ice cream £7.95 (VE)
- Welsh cakes topped with Crwst Merlyn cream liqueur salted caramel and Chantilly cream £6.95 (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.

Diolch, Team Welsh House