THE WELSH HOUSE

TRADITIONAL SUNDAY ROAST MENU

STARTERS

Leek and potato soup with Traditional Welsh Caerphilly Cheese (PGI) and mini tin loaf £6.95 (V, VEa)

Potted pig with Carmarthen Ham (PGI) with a hint of mustard topped with Celtic preserve piccalilli and toasted sourdough £6.95

Creamy garlic mushrooms on toasted sourdough, drizzled with garlic infused Pembrokeshire oil 6.95 (V)

Welsh rarebit on a doorstop toasted sourdough slice £6.95

MAINS

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

Roast Welsh turkey £13.95
Roast pork loin £14.95
Roast Welsh Beef (PGI) £17.95
Roast leg of Welsh Lamb (PGI) £17.95
Mushroom & chestnut Wellington £15.95 (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 - 31.95

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 $\cancel{L}6.95$ (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 a = option available