Sharing Boards

Old House Tapas Board 15
Garlic King Prawns, Sticky Soy Belly Pork, Garlic Mushrooms, Breads, House Chutney

Mezze Board 15
Meatballs Romano Sauce, Patatas Bravas, BBQ Glazed Chicken Wings, Breads, House Chutney

Veggie Deli Board (v) 15
BangBang Cauliflower Wings, Garlic Oil Sautéed Mushrooms, Patatas Bravas, Breads, Olives

Baked Rosemary & Garlic Brie Board (v) 15
Baked Brie, Rosemary & Garlic, Breads, Olives, House Chutney

Starters

Old House Soup Y Dydd (v) 8
Artisan Bread, Welsh salted butter

Artisan Breads (v) 7
Welsh Salted Butter, Oil & Balsamic

Welsh Sticky Soy Belly Pork (gf) 8.5
Old House Soy Glaze, Pickles

Welsh Rarebit Bruschetta 8
House Chutney

Welsh Hot Honey Chicken 8
Marinated Chicken, Hot Honey, Lime Zest Glaze

Potted Garlic Mushrooms (v) 8.5
Ty Tanglwyst Cream, Parmesan

Sides

Garlic Ciabatta	5
Cheesy Garlic Ciabatta	5.5
Chips (gf)	5
Loaded Old House Chips (gf)	6
Peppercorn Sauce (gf)	4
Loaded Onion Rings	5.5

Mains

Beer Battered Pollock 19
Chips, Peas, Tartare

Old House Pie 18.5
Braised Welsh Beef & Glamorgan Smooth Ale, Chips

Prime Welsh Smash Burger 19
Brioche Bun, Double Welsh Beef Patty, Cheddar, Smoked Back Bacon, House Relish, Chips

Tandoori Chicken Butter Curry 19
Marinated Chicken, Butter Curry, Jasmine Rice, lime & chilli

King Prawn Tagliatelle Arrabiatta 21.5
King Prawns, Plum Tomato Ragu, Chilli & Garlic Oil

Chicken, Smoked Bacon Penne. 18.5
Creamy White Wine Sauce

Beef Wellington 34
Prime 28 Day Mature Beef Fillet, Chips, Rich Beef Gravy

Old House Lamb Shank 24
Crushed New Potatoes, Mint Gravy

Welsh Beef Brisket Ragu Rigatoni 19
Braised Beef in Red Wine, Tomato

10oz Sirloin, *32 Day, Extra Mature* 32
Garlic Buttered, Seasoned, Grill Garnish, Chips

Penderyn Smoked Chicken Breast 18.5
Chicken Breast, Smoked Sticky Penderyn Sauce, Parmesan Crisp, Bacon Crumb, Chips

Pan Seared Seabass Fillet 25
Crushed New Potatoes, Garlic & Lemon Butter

ChickPea & Mushroom Curry (v). 18.5
House Jasmine Rice, Chips, Pickles, Sesame

Sicilian Rosso Linguine (ve) 18
Red Pepper, Sun-dried Tomato, Red Pesto, Linguine

Under 12's

Sausage	8	Burger	8
Chicken	8	Pasta	8
Fish	8		

Desserts

All of our desserts are made in-house, by our dedicated Patisserie Chef

Old House Sticky Toffee Pudding 9
Caramel Sauce, Ty Tanglwyst Chantilly Cream

Belgian Chocolate & Orange Brownie 9
Cointreau Ty Tanglwyst Chantilly Cream

Tequila Rose Strawberry Cheesecake 9
Fruit Coulis, Ty Tanglwyst Chantilly Cream

Caramel Apple Crumble Tartlet 9
Custard, Served Warn

SCAN ME

All items are made in house and cooked to order. These can take up to 20-25 minutes to cook.
Please let your table server know if you have any dietary or allergen requirements.
Please scan the QR code for allergen advice. Our cooking oil is GM soya vegetable oil. **(AGF)** Available Gluten Free
Table Bills can not be split. Bill to be paid in one transaction.