



## Appetizers

- Bread & Olives 5  
 Pigs in blankets & Pork scratchings, apple sauce 5

## Starters

- Kitchen Made Soup(v) 5  
 rustic bread & Welsh salted butter  
 Old House Croquette 7  
 kitchen made fish croquette, freshly made tartare sauce  
 Greenlip Mussels 8  
 garlic Welsh salted butter, white wine & cream  
 Welsh Rarebit Bruschetta 5.5  
 toasted with our own Welsh beer made rarebit

## Sharing Board

- A Taste of Wales 12.5  
 chorizo pieces cooked in Glyndwr red wine sauce, cockles and laverbread, Welsh rarebit rustic bread, duo of soup

## Sides

- Garlic Flat Bread 4  
 Cheesy Garlic Flat Bread 4.5  
 Salad Bowl 3.5  
 Vegetables of the Day(gf) 3.5  
 Twice Cooked Chips(gf) 3.5  
 Roasted Garlic Potatoes(gf) 4  
 Perl Las & Mushroom Sauce(gf) 4.5  
 Peppercorn Sauce(gf) 4  
 Red Wine Sauce(gf) 4

## Dessert

- Cheesecake of the Week / Yr Wythnos 6  
 chef's homemade cheesecake of the week  
 Peach & Fig Panacotta (gf) 6  
 individually made with fresh fruit  
 Welsh Cheese Board 8.5  
 selection of Welsh cheeses.  
 Bara Brith Bread and Butter Pudding 6  
 kitchen made with Brandy custard.  
 Chocolate Torte(gf) 6  
 rich chocolate made torte, with a ganache topping.

## Mains

- Beer Battered Cod 13  
 Welsh beer batter, chips & tartare sauce  
 Katsu Style Chicken Curry 14  
 marinated & breaded chicken pieces on Jasmine rice with a thick curry sauce & chips  
 Welsh Beef & Mushroom Pasta 15  
 beef strips sautéed with mushrooms in a Perl Las sauce, with fusilli pasta  
 Old House Pie / Pie Y Dydd 13  
 individually made pie served with chips & peas, ask your server for today's filling  
 Old House Burger 13  
 lettuce, tomato & giant onion ring in a seeded brioche bun & chips  
 Chorizo Stuffed Chicken 15  
 filled with a chorizo stuffing, with a lemon garlic butter dressing, accompanied with duchess potatoes  
 Welsh Confit Belly Pork 16  
 hand cut, twice cooked, with sautéed bacon & savoy cabbage, apple & scrumpy cider sauce & chips  
 Local Welsh Lamb Noisette 19  
 double rolled loin of lamb, cooked pink, oven finished, served with a potato rosti & red wine sauce  
 King Prawn Linguine 14.5  
 sautéed in olive oil, chilli flakes & cherry tomatoes  
 Moroccan Chick Pea Tagine (ve) 13  
 moroccan spices with rice & naan bread  
 Mushroom Stroganoff(v)(gf) 13  
 sautéed mushrooms in a paprika cream sauce  
 Vegetable Curry (v) 14  
 seasonal vegetables cooked in our kitchen made curry sauce, with rice, chips & naan bread

## Steaks

- hand cut steak served with roasted tomato, mushrooms & chips  
 8oz Fillet Steak 25  
 10oz Sirloin Steak 19  
 16oz Rump Steak 24

## Kids

- Sausage & Chips 5.5  
 Chicken Strips & Chips 6  
 Fish Goujons & Chips 6  
 Tomato & Cheese Flat Bread 6  
 Tomato Pasta 6

All dishes are cooked to order, and can take up to 20-25 minutes to cook. Please let your table server know if you have any dietary requirements.