



Appetizers

Artisan Breads (v)	6.5	King Gordal Olives (ve)	6.5
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Artisan bread, oil, Welsh salted Old House butter

Sharing Board

Camembert Sharer Board 19

Camembert, Breads, Olives, Old House Chutneys, Welsh Salted Butter.

Starters

Old House Soup Y Dydd (v) 7

Rustic Bread, Welsh salted butter

Penclawdd Cockle pot 9

Cockles, laverbread, bacon, Ty Tanglwyst cream

Welsh Beef Brisket Bonbon 8

Glamorgan Stout caramelised chutney

Swansea Smoked Salmon Salad 9

Local Welsh Honey & ginger

Glamorgan Rarebit Tartlet (v) 8

Colliers Cheddar & Leek, Old House chutney

Chickpea Falafel Taco (ve) 8

Beetroot puree, Old House Pickles

Sides

Garlic Ciabatta	4.5
Cheesy Garlic Ciabatta	5
Chips	5
Truffle & Parmesan Chips	6
Sautéed Leeks & Bacon	5
Ty Tanglwyst Creamed Spinach	4
Sautéed Mushrooms	4
Peppercorn Sauce	4
Salad Bowl	4
Onion Rings	4

Desserts

Welshcake Cheesecake 7.5

Ty Tanglwyst Chantilly cream, seasonal berries

Merlyn & Chocolate Ganache Torte. 7.5

Belgian Milk Chocolate, Ty Tanglwyst Cream

Welsh Cheese Board 10

Welsh cheeses, biscuits, Old House chutney

Blackberry & Orange Meringue Roulade 7.5

Ty Tanglwyst Chantilly cream,

Sticky Toffee Pudding 8

Barti Rum Caramel sauce, Kitchen made Honeycomb, Ty Tanglwyst Chantilly cream

All desserts are served as made. Extra pouring cream/ice cream is an additional £1.

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.

Mains

Beer Battered Haddock 17.5

Welsh beer batter, tartare, chips

Old House Pie Y Dydd 16

Braised Welsh Beef & Glamorgan Smooth Ale, chips

Steak Burger 16

Brioche, Welsh cheddar, double Welsh beef patty, Glamorgan stout caramelised chutney

Old House Chicken Curry 18

Pembrokeshire Chicken Breast, Old House Curry, Jasmine rice, lime, garden grown chilli

Chicken & Chorizo Penne 19

Pembrokeshire Chicken, Glyndwr marinated Chorizo, Spiced Romano

Twice Cooked Belly Pork 21.5

Gwynt-Y-Ddraig Cider Sauce, Sautéed leek & potato

Welsh Honey & Mustard Chicken 18.5

Pembrokeshire Chicken breast, tenderstem broccoli, potato pave, Local Welsh Honey & Mustard

Minted Welsh Lamb Rump 23.5

Crushed Pembrokeshire Potatoes, minted jus, tenderstem broccoli, seasonal vegetables

Samphire & Lemon Seabass 23.5

Crushed Pembrokeshire Potatoes, Ty Tanglwyst Creamed Samphire

Slow Roasted Duck Breast 24

Pembrokeshire Pinky Gin & Blackberry Jus, sweet potato, heritage carrots

Snowdonia Black Bomber Risotto 19

Snowdonia Black Bomber Cheddar & Truffle Oil.

Chickpea & Spinach Curry (ve) 19

Jasmine rice, lime, garden grown chilli, Old House pickles, chips

On The Grill

10oz Sirloin	28
8oz Fillet	32
20oz T-Bone	34

Premium cut, 28 day British/Welsh extra mature, seasoned, grill garnish, chips

Kids for under 12's

Sausage	7	Chicken	7
Fish	7	Burger	7
Pasta	7		

