



## Appetizers

<b>Artisan Breads (v)</b>	<b>6.5</b>	<b>Welsh Rarebit Bruschetta (v)</b>	<b>7</b>
Welsh Salted Butter, Oil & Balsamic		Colliers Cheddar, Red Onion Marmalade	
<b>Potted Chorizo</b>	<b>7.5</b>	<b>King Gordal Olives (ve)</b>	<b>6.5</b>
Glyndwr Marinated Chorizo, Breads		Marinated mixed olives	

## Sharing Board

<b>Mezze Sharer Board</b>	<b>16</b>
Potted Glyndwr Marinated Chorizo, Patatas Bravas, Garlic Prawns, Breads & dips	

## Starters

<b>Old House Soup Y Dydd (v)</b>	<b>7</b>
Rustic Bread, Welsh salted butter	
<b>Penclawdd Cockle pot</b>	<b>9</b>
Cockles, laverbread, bacon, Ty Tanglwyst cream	
<b>Sticky Welsh Belly Pork</b>	<b>8</b>
Soy Glaze, chilli, spring onion	
<b>Soft Shell Crab</b>	<b>11</b>
Lightly Battered, Sriracha Mayo	
<b>Copper Bay Oak Smoked Salmon</b>	<b>9</b>
Local Welsh Honey & ginger	
<b>Glamorgan Rarebit Tartlet (v)</b>	<b>8</b>
Colliers Cheddar & Leek, Old House chutney	
<b>Garlic, Parmesan Mushrooms (v)</b>	<b>7.5</b>
Ty Tanglwyst Cream Garlic sauce, Parmesan	

## 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

<b>Tequila &amp; Lime Cheesecake.</b>	<b>7.5</b>
Ty Tanglwyst Chantilly Cream	
<b>Old House Chocolate Brownie</b>	<b>8</b>
Belgian Milk Chocolate, Ty Tanglwyst Chantilly Cream	
<b>Welsh Cheese Board</b>	<b>10</b>
Welsh cheeses, Biscuits, Old House chutney	
<b>Strawberry Gin Pavlova</b>	<b>7.5</b>
Benjamin Hall Strawberry Gin Coulis, Ty Tanglwyst Chantilly Cream	
<b>Biscoff Caramel Choux Bun</b>	<b>8</b>
Caramel coated, filled with Ty Tanglwyst Chantilly Cream, Biscoff crumb	

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

<b>Beer Battered Haddock</b>	<b>16</b>
Welsh beer batter, tartare, chips	
<b>Old House Pie</b>	<b>16</b>
Braised Welsh Beef & Glamorgan Smooth Ale, chips	
<b>Steak Burger &amp; Old House Chips</b>	<b>16</b>
Brioche, Welsh cheddar, double Welsh beef patty, Glamorgan stout caramelised chutney	
<b>Katsu Style Chicken Curry</b>	<b>17</b>
Marinated & Breaded Chicken Breast, Katsu Curry, Jasmine rice, lime & chilli	
<b>Chicken &amp; Chorizo Penne</b>	<b>17</b>
Chicken Breast, Glyndwr marinated Chorizo, Spiced Romano	
<b>King Prawn Pesto Tagliatelle</b>	<b>17</b>
Chef's own Basil Pesto, cherry tomatoes	
<b>Breaded Pork Tenderloin Escalope</b>	<b>17</b>
Gwynt-Y-Ddraig Cider Sauce, Sautéed Onion & Bacon Crushed New Potato	
<b>Garlic Parmesan Chicken Breast</b>	<b>18</b>
Chicken breast, tenderstem broccoli, potato pave, Garlic Sauce	
<b>10oz Minted Welsh Lamb Rump</b>	<b>23.5</b>
Crushed New Potatoes, minted jus, tenderstem broccoli, seasonal vegetables	
<b>Pink Peppercorn Salmon Fillet</b>	<b>19</b>
Pembrokeshire Pinky Gin & Pink Peppercorn Butter, Crushed New Potatoes, heritage carrots	
<b>Snowdonia Black Bomber Risotto (v)</b>	<b>18</b>
Snowdonia Black Bomber Cheddar & Truffle Oil.	
<b>Chickpea &amp; Spinach Curry (ve)</b>	<b>16</b>
Jasmine rice, lime & chilli, Old House pickles, chips	

## On The Grill

8oz Fillet, <i>Premium Welsh Center Cut</i>	32
10oz Sirloin, <i>Gold Aged Welsh Beef</i>	28
20oz T-Bone, <i>Award winning Welsh Beef</i>	34

Seasoned, grill garnish, chips

## Kids for under 12's

Sausage	7	Chicken	7
Fish	7	Burger	7
Pasta	7		

