



THE WELSH HOUSE

Made in Wales...



Groeso

*A warm welcome to **The Welsh House**. We are an independent regional restaurant & bar. When it comes to food and drink, we aim to select the very best from within Wales. The great thing about dining here is that you will get locally produced, fresh, flavoursome dishes in a comfortable relaxed environment. Our menu is wholesome, delicious, and generous inspired by traditional Welsh dishes using great Welsh ingredients. These are familiar Welsh dishes, done well. Our intention is to serve you honest food, cooked well, at a reasonable price. We use the highest quality, locally sourced cuts of meat, seasonal vegetables, and work with Welsh suppliers to bring you the best that Wales has to offer. Relax and enjoy **The Welsh House** experience.*

Diolch!



Pure Welsh passion

Welsh Superstar Mezzo Soprano, Katherine Jenkins OBE, founded Cygnet in 2022. When Katherine discovered a little-known Welsh spirit in 2021, she was inspired to create her very own range of premium spirits, hand-crafted in her home country of Wales. The world-class gin has been developed by the Cygnet team to offer an exceptional 'Best in Glass' experience.

In collaboration with her husband Andrew Levitas, the artist and social-impact filmmaker and Eric Villency, who designed products such as Peloton and Rock Star Energy drinks, Katherine designed the beautiful reusable glass bottles, brand logos and selected the botanicals for the new Cygnet spirit range.

Cygnet 22 is a true disruptor and one of the first gin products designed to be sipped or enjoyed with your favourite mixer.





SHIRGAR®

The taste of tradition

From its origins in West Wales dating back as far as 1890 Shirgar has long since been recognised as an iconic Welsh butter brand and a firm favourite with many.

Still traditionally made in Carmarthenshire to the traditional values and quality that the brand has always believed in.

Made to a traditional recipe its distinctive flavour truly sets this apart from its rivals making this a leading premium butter brand in the market and perfect for cooking both savoury and sweet dishes.



CEFNOGI CYNHYRCHWYR CYMREIG.
O'R FFERM I'R FFORC.
SUPPORTING WELSH SUPPLIERS.
FROM FIELD TO FORK.



Innovating tradition

Based in Carmarthenshire on the edge of the famous Brecon Beacons, Celtic Preserves are a brand new preserves company already making waves in the Welsh food scene.

Stocked and sold through Wales' largest food wholesaler, Castell Howell, Celtic Preserves are already the first choice of a growing number of restaurants, pubs, cafés, deli's, shops, hotels and the public alike.

The secret lies in keeping one eye on traditional recipes from our Welsh heritage while keeping the other eye on innovation. Such a balance of old and new has allowed the brand to create an ever-expanding range of exciting and delicious products, including jams, chutneys, marmalades, mustard and sauces.





DYLAN'S

Multi award winning flavour

Based in the heart of North Wales, Dylan's is renowned for its passion for local produce, coastal flavours, and simple, honest cooking. Since opening its first waterside restaurant in 2012, the team has been dedicated to celebrating Welsh ingredients and sharing them with a wider audience.

Dylan's multi-award-winning retail range has been created by a team of skilled chefs to complement dishes on their locally sourced, seasonal menus. Each product has been tried and tested by hundreds of thousands of loyal customers across their three waterside restaurants, ensuring the same quality and flavour found in every Dylan's meal.

From the very beginning, diners asked the team to bottle up the Dylan's magic to enjoy at home - and so the retail range was born. Today, every jar, bottle, and packet offers a true taste of North Wales, inspired by the coast and crafted with care.





Passionately Welsh

Brian Jones left school in 1963 at the age of 16 to take over his father's 17-cow dairy herd and in 1988, Castell Howell Foods was registered and Brian began selling their produce to local businesses. From those small rural beginnings in 1988, Castell Howell Foods have grown to become Wales' leading independent food service wholesaler, servicing the length and breadth of Wales, the Border Counties and the South West of England.

As a family run business, they're extremely proud of their rural roots, which is why supplying and promoting regional produce is one of their core values. Each year, they invest millions of pounds on regional produce and services from Welsh suppliers and manufacturers, thus assisting in providing a platform for their products to reach the market.





COLD PRESSED
**PEMBROKESHIRE
GOLD**
RAPESEED OIL

Liquid sunshine

Park and Landway Farms have been farmed by the Thomas family since 1958. Prior to this the Thomas family farmed a couple of miles away at Guiltar Grove growing early potatoes during the 30's and 40's.

Their son Harry joined the farming business in the late nineties. Since then with the unfortunate demise of the Pembrokeshire early potato industry as it was, the farm has focused on building a successful arable enterprise growing wheat, barley, oilseed rape and beans. A large new grain store was put up in 2011 to improve harvest operations and provide a large grain drying facility for the farms grain. The next part of the jigsaw saw the set up of their own crushing plant to produce Pembrokeshire Gold Extra Virgin Cold Pressed Rapeseed Oil from some of the rapeseed produced. Hopefully this new venture will help secure the family farm for the fourth generation.





Taste of the Welsh seashore

At Selwyn's their pioneering spirit has been leading us to great discoveries for over 50 years. Since their grandfather Selwyn Jones started selling his seafood throughout the South Wales Valleys all those years ago, they haven't looked back.

Selwyn's is based on the beautiful shores of the Gower Peninsula, in the exact spot where the family's adventure first began. They're still a family run business and remain true to Selwyn's original passion on the journey to wonderfully tasty discoveries.

Their products range from crispy seaweed to cockles, and nothing leaves the door without the family seal of approval.





Pure gold

Gower Brewery have been brewing ales of outstanding natural beauty in the heart of Gower, Wales since 2011. Each hand-crafted brew inspired by the wonder of hazy morning mist over the estuary, sea-kissed sand-filled vistas, clean surf and miles of rugged coastlines.

As the Gower Peninsula was named the first area of outstanding natural beauty in the UK, they continually brew quality beers that echo the magnificence of the landscape around them. As a multi-award winning brewery, that's their heritage.

Theirs is the spirit of adventure, of taking it slowly and easily, of inhaling fresh coastal air. Ales of outstanding natural beauty, always best enjoyed with a good view.





Artisan Welsh cheese

Cheese Making began in the family as far back as 1903 with Carwyn Adams great, great, grandmothers Lizzie Wyn and Leisa Jones making cheese for the family and to sell at the local market. The tradition stayed in the family until 1987 when Gwynfor and Thelma Adams (Carwyns Parents) rekindled the family tradition and Caws Cenarth was born!

Crafting organic, fresh-flavoured cheeses for over three generations, Caws Cenarth is the oldest established producer of Welsh Farmhouse Caerffili (PGI).



The logo for Aber Falls Distillery features the words "ABER" and "FALLS" in a large, bold, white, sans-serif font, stacked vertically. Below "FALLS" are the words "DISTYLLFA" and "WHISGI" in a smaller, white, sans-serif font. The logo is set against a dark background of wooden barrels.

**ABER
FALLS**
DISTYLLFA
WHISGI

Spirit of north Wales

Nestled at the foot of the famous Aber Falls waterfall in Abergwyngregyn, Aber Falls Distillery captures the natural beauty and heritage of North Wales. Using the finest Welsh ingredients and water from the falls, the team crafts exceptional whiskies and spirits that reflect the character and craftsmanship of the region.

From rich, complex single malts to award-winning gins and liqueurs, every bottle embodies quality, authenticity, and a deep respect for provenance. Aber Falls combines traditional distilling methods with sustainable, forward-thinking practices to create spirits that tell the story of Wales in every sip.

A true taste of North Wales — pure, proud, and distilled to perfection.





Pride of Wales

The history of the brand dates to 2003 and was born from consumer demand for consistently high quality Welsh beef that adhered to the highest welfare standards. The partnership is successful in meeting these aims and has grown to be one of Wales' most recognised beef brands.

Welcomed at a growing number of hotels and restaurants across the Principality and West Country. Celtic Pride Beef carries the coveted Protected Geographical Indication (PGI) status, awarded to food products that have full traceability within their country of origin.





NATURAL
**HALEN
MÔN**
ANGLESEY SEA SALT

The world's finest sea salt

In 1997, after leaving a saucepan of seawater to boil on their family Aga in as the salt crystals started to form, founders Alison and David knew they'd struck culinary gold. They started supplying Halen Môn Sea Salt to a local butchers in Menai Bridge on the Isle of Anglesey.

Today, their Welsh sea salt is enjoyed around the world by chefs, food lovers and even former US President Barack Obama. It has been served at the London 2012 Olympics, political summits and royal weddings. Thousands of customers agree it is the best salt for cooking.

Their sea salt can be found in more than 22 countries across the globe as well as on the tables of some of the world's top restaurants, more importantly it's still for sale at the same local butchers where it all started.





Brewing bold tradition

Founded in Cardiff in 1882, Brains Brewery has become a cornerstone of Welsh brewing, combining tradition, innovation, and a passion for quality. Using the finest local ingredients and time-honoured techniques, Brains produces a wide range of beers, from classic ales to modern craft brews, each reflecting the unique character of Wales.

Renowned for its commitment to excellence, sustainability, and community, Brains has earned generations of loyal customers across Wales and beyond. Every pint tells a story of craftsmanship, heritage, and dedication to flavour.

With a reputation built over more than a century, Brains continues to innovate while staying true to its roots, offering beer lovers a genuine taste of Wales in every glass.





Artisan delights

In 2018, Crwst's journey embarked upon an exciting path as we opened a new café right in the heart of our hometown, Aberteifi. Fuelled by our love for all things brunch, pastries, and coffee, our mission was to establish a place for foodies like ourselves!

Since then, we established an offsite bakery on Bath House Road in Cardigan, dedicated to creating our artisan bakes. Not only do they bake for their own venues, but are also proud suppliers of local independent shops and restaurants across West Wales! Right next to our bakery, you'll find our Production Kitchen. Here, Osian's recipes are transformed into jarred and bagged delights like our award winning Honey Butter and Granola Clusters! Our jars and granola have ventured across the UK, adorning shelves in farm shops and deli's. And the excitement doesn't stop there - we're now proud suppliers to London's renowned Selfridges!





TRAYBAKERS

Handmade gourmet traybakes

Capital Cuisine by Colin Grey, based in Caerphilly, has been producing a range of artisan food products for the discerning hospitality industry for over 12 years. Under the brand Traybakers, they have now gone back to their roots and produced a range of traybakes, brownies and tray cakes. Using traditional hand-made methods and unique recipes developed over the years by Colin himself and his team, the quality is second to none.

Much of what they produce is distributed across the UK, into London and beyond, whilst staying true to their roots, their main food partners in Wales make sure that some of it stays in Wales! Using as many Welsh ingredients as possible we specialise in producing the type of quality that chefs expect when they make it themselves, that's because they employ chefs who have lots of experience and this makes the point of difference – it's as close to home-made as you are going to get!





MIMOSA RWM
ESPIRITU

A tribute to Welsh history

In 1865, a ship named Mimosa set sail from Liverpool, carrying the dreams of brave Welsh settlers bound for the remote and rugged lands of Patagonia, Argentina. The Mimosa, the ship that bore them across the Atlantic, became a symbol of courage, resilience, and the indomitable Welsh spirit.

Fast forward to the present day, and that same spirit of adventure and heritage lives on through Mimosa Rwm Espiritu, a premium coffee rum liqueur crafted to honour those who dared to explore the unknown.

Founded by Alun Wyn Jones, a modern-day Welsh icon, Mimosa Rwm Espiritu is more than just a drink - it's a tribute to history, a celebration of heritage, and a testament to the connections that bind us across time.





Mario's

HUFEN IA CYMREIG MOETHUS
LUXURY WELSH DAIRY ICE CREAM

Italian heritage, Welsh ingredients

Inspired in Italy and made in Wales. Mario Dallavalle is a third generation ice cream maker who has combined his Italian heritage with the finest Welsh ingredients to produce luxuriously indulgent dairy ice cream.

With over forty years experience in traditional ice cream making techniques, Mario ensures that all his milk and double cream is sourced from the lushest Welsh pastures. One of the secrets behind his multi award winning luxury ice cream is the best quality milk and cream from local family farms... not to mention a little Italian passion thrown in for good measure.

Their method of ageing overnight results in a subtle texture and unsurpassed flavour hence the multiple awards won.



Dragon 

Welsh made & full of flavour

A wonderfully strong vintage Welsh Cheddar. Welsh made with milk from Welsh cows fed in the lush green pastures of Wales on traditional Welsh farms. This cheese is vegetarian and made and matured at their creamery on the Llyn Peninsula, North Wales.

All of their cooperative members are Red Tractor Farm Assured. Red Tractor is the largest and only food scheme that offers complete traceability of its products from farm to shelf. Dragon are very proud to be part of the Red Tractor Assurance scheme.





FARMHOUSE CUISINE
MARCO PIERRE WHITE

Unmistakable quality

Exceptional Products, trusted by professionals and inspired by Marco Pierre White. Farmhouse Cuisine specialise in producing restaurant-grade ingredients using traditional smoking, curing, and slow-cooking methods.

Every product is developed in collaboration with Marco Pierre White, one of the world's most celebrated chefs, ensuring bold flavour, consistency, and unmistakable quality in every bite. Proudly using locally sourced ingredients wherever possible, supporting regional farmers and producers. With full traceability and strict consistency, you can rely on Farmhouse Cuisine with every order.



Proud to support Welsh suppliers



Our Welsh suppliers include...

- | | | |
|---------------------------|-------------------------------|-----------------------------|
| 1. Au Vodka | 12. Crwst | 23. Pembrokeshire Gold Oils |
| 2. Barti Rum | 13. Cygnet | 24. Penderyn |
| 3. Brains Brewery | 14. Dragon Cheddar | 25. Selwyn's |
| 4. Blas y Castell | 15. Ellis Eggs | 26. Shirgar Butter |
| 5. Capital Cuisine | 16. Gower Brewery | 27. Snowdonia |
| 6. Castell Howell | 17. Halen Môn | 28. Talgarth Bakery |
| 7. Caws Cenarth | 18. Jones o Gymru | 29. Teifi Cheese |
| 8. Celtic Pie & Pasty Co. | 19. Jones & Co. | 30. Tŷ Nant |
| 9. Celtic Preserves | 20. Llaeth y Llan | 31. Welsh Brew |
| 10. Celtic Pride | 21. Mario's | 32. Welsh Lady |
| 11. Cradoc's Crackers | 22. Pembrokeshire Chilli Farm | 33. Wrexham Lager |



Welsh House locations

Abertawe | Swansea

Caerdydd | Cardiff

Caerfyrddin | Carmarthen

Castell Nedd | Neath

Penclawdd | Penclawdd





THE WELSH HOUSE

www.thewelsh-house.co.uk

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Castell
Howell



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ESTD 2019

CATTLE & CO
SMOKEHOUSE



THE
SALOON

