

CAWDOR

A LA CARTE MENU

STARTERS

Local Welsh goats cheese and red onion tarte tartin, rocket salad and a balsamic syrup	6.00
Confit Welsh duck rilette with a fig relish and toasted homemade brioche	6.50
Smoked haddock and chive fishcake with asparagus spears and a soft poached free range egg	6.50
Soup of the day with Welsh rarebit	5.00
Slow cooked local ham hock and chicken terrine with piccalilli vegetables and a Granny Smith apple salad	5.50
Local mussels cooked with a garlic butter, white wine and shallot sauce	6.50
Fresh buffalo milk mozzarella, locally grown tomato and homemade pesto and basil salad	5.50
A selection of cured Welsh Trealy Farm charcuterie with chutney pickles and toasted ciabatta bread	6.50

MAINS

Trio of lamb (lamb rack, rilette and a baby shepherd's pie) with saute greens and a redcurrant and rosemary sauce	21.50
Confit duck leg with aromatic braised red cabbage, a goats cheese and chive mash, crispy duck bacon and a red onion and Sloe Gin sauce	18.00
Assiette of pork with a Bramley apple compote and Welsh cider sauce (Carmarthen ham wrapped fillet, 10hr braised pork belly, local black pudding and leek rissole, white pudding and a sweet cured bacon loin steak)	19.50
Fish of the Day with a locally smoked bacon, clam and mussel chowder with Pembrokeshire potatoes	19.50
Pan fried free range chicken supreme with a confit chicken leg, local sausage and sage risotto with a rich chicken reduction and caramelised onions	18.00
Welsh fillet of beef with braised panko breaded short rib in a chestnut mushroom, streaky bacon and shallot red wine sauce with parsnip puree	27.50
Roasted Mediterranean vegetable and tomato risotto topped with grilled Welsh goat's cheese	13.50
40 day dry aged 10oz Welsh Sirloin steak with peppercorn sauce, sun blushed tomato and Parmesan salad and triple cooked chips	22.50

Served with gratin dauphinoise and Chantenay carrots and green beans

DESSERTS

Baked Vanilla cheesecake with a mixed berry compote and a blackcurrant sorbet	6.50
Bitter chocolate and orange torte with orange blossom ice cream	6.50
Cawdor old fashioned sticky toffee pudding with a rich toffee sauce and banoffee ice cream	6.50
Merlyns liqueur crème brulee with a chocolate chip biscuit	6.50
Almond and pear tart with crème anglaise and an apple and cider sorbet	6.00
Lemon Posset with raspberry sorbet, fresh raspberries and shortbread	6.50
White chocolate chip brownie with a peanut butter ice cream	5.50

SELECTION OF FINEST WELSH CHEESES WITH CELERY GRAPES AND BISCUITS

Our cheeses are kept refrigerated, if you would prefer them served at room temperature please request this when ordering your starters/mains	8.00
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AFTER DINNER REFRESHMENTS

Selection of teas	from 2.00
Freshly ground coffee	from 2.30
Liqueur coffee	from 5.00

DIGESTIFS (25ML)

Courvoiser V.S	3.00
Remy Martin V.S.O.P	3.50
Hennessy V.S	3.50
Hine Antique	6.50
Hennessy X.O	9.00
Remy Martin X.O	9.50

PORT (50ML)

A selection of Ports are available from 3.00 - 6.95 per glass

WHISKY (25ML)

Famous Grouse	2.65
Penderyn	3.65
Glenmorangie	3.50
Johnnie Walker Blue	15.00

DESSERT WINES

The Stump Jump Sticky Chardonnay, d'Arenberg	13.95 (375ml) or 3.00 per glass
Moscato Passito Palazzina, Araldica 2011	17.95 (375ml)

A selection of Liqueurs are also available, please ask your server for the complete bar menu

We source the best quality local ingredients & all of our food including our breads, pastas, cookie dough, pastries and cakes are made daily in our kitchen. Due to supply and demand this may mean we run out of certain dishes. Please let us know if you have any food allergies or specific dietary requirements