

Cegin

CAWDOR

KITCHEN & BAR

SAMPLE

Small Plates

Soup of the day, homemade fresh bread	3.95
Mini Fish, triple cooked chips, tartar sauce	5.50
Salmon and crayfish fishcake with a bloody mary mayonnaise	5.50
Chicken croquettes with a peppery rocket Salad and garlic aioli	5.00
Risotto with fresh local asparagus, green pea and mint (v)	5.00
Local mussels with shallot, garlic and white wine	6.00
Chicken liver, brandy and orange parfait with onion marmalade and toasted walnut bread	5.00
Fresh local goats curd with watermelon, Carmarthen Ham, a honey and mustard dressing	5.00
Smoked duck, pomegranate and orange salad with balsamic vinegar	5.50
Panko breaded local brie with cranberry compote	5.00
Confit chicken leg, mixed bean and chorizo stew	5.50
Salt and pepper squid with a garlic alioli	5.50
Mediterranean vegetables, tomato sauce, Pesto (v)	4.50

Toasties

Slow cooked belly pork Cubano	6.95
Welsh celtic pride beef with Caerphilly cheese and onion jam	6.95
Local cured bacon, brie and cranberry	6.95
Classic ham, cheese and tomato	5.95
Welsh green thunder cheese and tomato chutney	5.95

Served on our homemade white or granary bread with side salad and homemade coleslaw

Bigger Bites

Locally made sausages with creamy mash potato, shallot gravy	8.95
Fish, triple cooked chips, tartar sauce	9.95
Pulled lamb shank shepherds pie with red wine gravy	9.95
Gammon steak, apple salad, grilled pineapple, poached egg and chips	9.95
Chargrilled Mediterranean vegetable and tomato risotto with grilled Welsh goat's cheese	9.95

Sharing Platters

Half 6.00 - Full 10.00
Charcuterie & pickles
Welsh cheese & chutney
Charcuterie & cheese
All served with toasted bread

Sandwiches

Welsh cheddar & chutney (v)	5.00
Welsh beef & horseradish	5.00
Locally cured ham & mustard mayonnaise	5.00
Roasted chicken, rocket & pesto	5.00
Smoked salmon & cucumber	5.00

Served on our fresh homemade white or granary bread with a salad garnish.

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.

Cegin

CAWDOR

KITCHEN & BAR

SAMPLE

Cawdor Gourmet Burger

Welsh Lamb and mint	9.95
Creamy welsh goats cheese, red onion jam and crisp peppery rocket	
Chargrilled chicken breast	9.95
Pulled chicken, lettuce and a garlic aioli	
Celtic Pride Beef	9.95
Crispy smoked bacon, Welsh cheddar, tomato, lettuce, diced onion and Cawdor burger sauce	
Welsh Pork, apple and mustard	9.95
Slow cooked pulled bbq pork, granny smith apple salad and crispy onion rings	
Mixed 5 Bean (v)	9.95
Welsh green thunder cheese, lettuce, tomato, red onion salad and aioli	
Welsh Waygu beef burger	12.95
Smokey bacon, green thunder cheese and bloody mary ketchup	

All served on a focaccia bun with homemade coleslaw and hand cut triple cooked chips. If you prefer your burger without the bun we will give you a mixed leaf salad instead.

Sides

Chunky coleslaw	3.00
Market greens	3.00
Pembrokeshire potatoes in a rich tomato sauce	3.50
Handcut triple cooked chips & Welsh sea salt	3.00
Handcut triple cooked chips & parmesan	3.50
Green garden salad	3.00
Bread & Welsh butter	2.50

Bakery & Homemade Puds

Chocolate brownie	3.00
Millionaires shortbread	2.50
Trio of shortbread	2.00
Duo of scones with clotted cream & jam	3.00
Trio of Welsh cakes	2.00
Sticky toffee pudding with toffee sauce	5.00
Baked cheesecake with raspberry sorbet	5.00
Add Heavenly vanilla ice-cream	1.50
Add chocolate sauce	1.00

Coffee

Freshly ground coffee	2.30
Espresso	2.00
Double espresso	2.20
Americano	2.50
Cappuccino	2.75
Latte	2.75
Mocha	2.75
Floater coffee	2.75
Coffee flavouring	0.50
Hot chocolate served with marshmallows	2.75

We also serve decaffeinated

Tea

Fairy glen	2.00
Earl Grey	2.00
Green tea	2.50
Camomile	2.50
Peppermint	2.50
Lemon and ginger	2.50
Darjeeling	2.50

We also serve additional flavours and decaffeinated

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.