

# CAWDOR

LLANDEILO

## LUNCH

**2 COURSE 20.00    3 COURSE 25.00**

### STARTERS

Locally cured ham hock and chicken terrine  
piccalilli vegetables, Granny Smith apple salad

Soup of the day  
Local Ale Welsh rarebit

Chicken liver, madeira and orange parfait  
toasted brioche, homemade fig relish

Local Vine tomato and buffalo mozzarella  
fresh basil, homemade pesto

Local mussels  
Garlic butter, white wine, shallot sauce

Home Smoked duck breast  
Orange, pomegranate balsamic syrup

Smoked haddock and chive fishcake  
Homemade tartare sauce & watercress

Caramelised red onion and goats cheese tarte tatin  
sun blushed tomato & rocket salad

### MAINS

12hr Welsh cider braised pork belly with crackling  
black pudding rissole, bramley apple compote, cider sauce

Pulled Welsh lamb shepherd's pie  
cheddar and chive mash, local root vegetables, lamb gravy

Confit duck leg  
aromatic braised red cabbage, red onion, sloe gin sauce

Roasted chicken supreme  
locally made sausage sage & onion risotto with a rich chicken reduction

Carmarthen Ham Wrapped Haddock  
smoked bacon, sweetcorn, mixed shellfish chowder & Pembrokeshire potatoes

Roasted Mediterranean vegetable and tomato risotto  
grilled goats cheese, fresh pesto

All the above served with gratin dauphinoise and Chantenay carrots and green beans

40 day dry aged 10oz Welsh Sirloin steak  
peppercorn sauce, sun blushed tomato Parmesan salad & triple cooked chips (£7.50 supplement)

SAMPLE

## DESSERTS

### Cawdor pavlova

Hereford strawberries. Chantilly cream, local mixed berry sorbet

### Baked Vanilla Cheesecake

Heavenly raspberry ripple ice cream, mixed berry compote

### Bitter chocolate and orange torte

orange blossom ice cream, popping candy

### Cawdor old fashioned sticky toffee pudding

toffee sauce & banoffee ice cream

### Local Merlyn's liqueur crème brûlée

homemade chocolate chip biscuit

### Almond and pear tart

with Crème Anglaise, vanilla bean ice cream

### Lemon Posset

fresh Hereford raspberries, shortbread biscuit

### White chocolate chip brownie

peanut butter ice cream, chocolate sauce

### Selection of finest Welsh cheeses crackers, chutney, grapes (£3 supplement)

Our cheeses are kept refrigerated, if you would prefer them served at room temperature please request this when ordering your starters/main

Please let us know if you have any food allergies or specific dietary requirements

#### 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