

Cegin

CAWDOR

KITCHEN & BAR

Salads

Roasted chicken breast, locally smoked bacon and parmesan with Ceasar dressing	7.95
Smoked salmon and crayfish with marie rose dressing	8.95
Grilled Welsh goats cheese, pickled onion, walnut and pear	7.95
Home smoked duck, orange and pomegranate with balsamic reduction	6.95
Mini mozzarella, tomato and basil with fresh pesto	6.50
Feta, watermelon, orange and mint	6.50

Sandwiches

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

Welsh Cheddar & chutney (V)	5.50
Welsh beef & horseradish	
Locally cured ham & mustard mayonnaise	
Roasted chicken, rocket & pesto	
Smoked salmon & cucumber	

Toasties

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

Pulled BBQ chicken or pork with Welsh Cheddar and mozzarella	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

Sharing Platters

All served with toasted homemade bread

HALF	6.00
FULL	10.00

Trealy farm Welsh charcuterie & pickles
Welsh cheese & chutney
Trealy farm Welsh charcuterie & mix of cheese

Bigger Bites

Chargrilled chicken breast, ratatouille and fresh pesto	9.95
Fish, triple cooked chips, tartare sauce	11.95
Pulled lamb shank shepherds pie with red wine gravy	11.95
Gammon steak, apple salad, grilled pineapple, poached egg and chips	11.95
Chargrilled Mediterranean vegetable and tomato risotto with grilled Welsh goat's cheese	9.95
Locally made sausages with creamy mashed potato, shallot gravy	9.95

Cawdor Gourmet Burgers 11.95

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

Cawdor Carreg Cennen Longhorn Burger
Cawdor grass fed Carreg Cennen Longhorn burger with crispy smoked bacon, Welsh cheddar, tomato, lettuce, diced onion and Cawdor burger sauce

Welsh Lamb and Mint
Creamy Welsh goats cheese, red onion jam and crisp peppery rocket

Chargrilled Chicken Breast
Pulled BBQ chicken, crispy lettuce, fresh tomato and garlic aioli

Welsh Pork, Apple and Mustard
Slow cooked pulled BBQ pork, Granny Smith apple salad and crispy beer battered onion rings

Mixed 5 Bean and Vegetable (V)
Welsh green thunder cheese, crispy lettuce, fresh tomato, red onion salad and aioli

Crispy Fried Haddock
Homemade tartare sauce, crushed avocado and fresh peppery watercress

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

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Sides

Chunky Coleslaw	3.00
Onion Rings	3.00
Sweet Potato Fries	3.00
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
Millionaire Shortbread	2.50
Trio of Shortbread	2.00
Two Scones with Clotted Cream & Jam	3.00
Trio of Welsh Cakes	2.00
Sticky Toffee Pudding with Toffee Sauce	5.00
Baked Cheesecake with Mixed Berry Compot	5.00
Cawdor Strawberry Pavlova	6.50
Fresh Belgian Waffle with Vanilla Ice Cream and Maple Syrup	5.00

Selection of Homemade Cakes

Coffee & Walnut	2.75
Chocolate & Orange	
Carrot	
Red Velvet	
Victoria Sponge	

Coffee

Freshly Ground Coffee		2.30
Espresso		2.00
Double Espresso		2.20
Americano		2.50
Cappucino	Reg 2.75 / Lge	2.95
Latte	Reg 2.75 / Lge	2.95
Mocha		2.75
Floater Cofee		2.75
Coffee Flavouring		0.50
Hot Chocolate served with Marshmallows		2.75

We also serve decaffienated

Teas

Pot of Tea		2.00
Earl Grey		2.00
Herbal Teas		2.50

We also serve additional flavours and decaffienated

Soft Drinks

Coke		1.40
Lemonade		1.40
J20		2.00
Appletiser		2.00
Elderflower & Fentimans		2.15
Rose lemonade		2.00

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