

STARTERS

Roasted tomato, bell pepper and basil soup With classic Welsh rarebit	5.00
Local lamb and tomato ragu with fresh egg linguini Feta cheese, pickled red onion and mint pesto	6.00
Carmarthen Bay mussels in a Thai green curry sauce Crispy shallots, garlic, chilli fresh coriander	6.50
Locally grown cherry tomato and basil salad Mini buffalo mozzarella and fresh basil pesto	6.50
Black as coal Welsh cheese with Carmarthen ham Watermelon, pea shoots and chive dressing	6.50
Battered calamari rings Basil and lime aioli	6.00
Welsh goats cheese and red onion tart tatin Fresh pear and walnut salad	6.50
Welsh pork farmhouse terrine Apple and pear chutney and toasted homemade brioche	6.00
Home smoked duck breast Orange and pomegranate salad with a balsamic reduction	6.00

MAINS

Pulled Welsh lamb shank & local root vegetable Sheppard pie with red wine gravy and cheddar and chive mash	13.50
Slow cooked Welsh pork belly with a black pudding and leek force meat Caramelised apple compote, gratin dauphinoise and cider sauce	15.00
Carmarthen ham wrapped chicken breast Locally smoked bacon, organic leek and Welsh cheddar risotto	15.00
Grilled seabass fillet with a dill and sour cream mash Sauté spinach and a local cockle and laverbread sauce	15.00
Seared salmon tranche Pembrokeshire potato and chorizo mash with lemon and lime aioli	15.00
Roasted Mediterranean vegetable and tomato risotto Grilled creamy Welsh goats cheese and basil oil	13.50
All served with panache of fresh vegetables	
Choice of Welsh 40-day dry aged Rump Steak £19.50 Sirloin Steak £24.50 Sun blushed tomato and parmesan salad, peppercorn sauce, hand cut triple cooked chips	

Sides

Sweet Potatoes ,Hand cut triple cooked chips, Creamy Welsh mashed potatoes, Garden Salad	3.00
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DESSERTS

Cawdor pavlova Chantilly cream, mulled wine sorbet	6.00
Baked vanilla cheesecake Blackcurrant coulis, mixed berry compote	6.00
Cawdor old fashioned sticky toffee pudding Toffee sauce, banoffee ice cream	6.00
Mixed nut and spiced tart Crème Anglaise, clotted cream ice cream	5.50
Lemon Posset Shortbread biscuit	5.50
White chocolate chip brownie Peanut butter ice cream, chocolate sauce	5.50
Selection of finest Welsh cheeses Selection of crackers, grapes and chutney	8.50

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

Please speak to a member of our team if you have any food allergies or specific dietary requirement

DESSERT WINES

Chateau des Mailles Sainte Croix de Mont	19.95 per bottle or 5.75 per glass
Vina Tamaya Sweet Goat	18.95 per bottle or 5.50 per glass

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
Hennesy V.S	3.50
Hine Antique	6.50
Hennesy 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

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