

STARTERS

Soup of the day Local ale Welsh rarebit	5.00
Home smoked haddock and salmon fishcake Basil and lime aioli, watercress, rocket and caper salad	6.50
Local Welsh lamb ragu Fresh egg tagliatelle, feta cheese, mint and walnut pesto	6.50
Carmarthen Bay mussels in a Thai green curry sauce Crispy shallots, garlic, chilli fresh coriander	6.50
Beetroot and dill cured salmon Fresh horseradish, Pembrokeshire potato salad	6.00
Welsh 'Black as Coal' cheese and Carmarthen ham Fresh peach, pea shoots, chive balsamic dressing	6.50
Welsh goats cheese and red onion tart Tatin Fresh pear and walnut salad, balsamic reduction	6.50
Home smoked duck Orange and pomegranate salad with a balsamic reduction	6.00

MAINS

Roasted and slow cooked Welsh lamb Mini pulled lamb shank shepherd's pie, roasted rump and a red current and rosemary sauce	19.50
Fish of the day Crushed Pembrokeshire potatoes, buttered spinach, tomato & crayfish sauce	17.50
Choice of Welsh 40-day dry aged steaks Sun blushed tomato and parmesan salad, peppercorn sauce, hand cut triple cooked chips	
10oz sirloin or ribeye	24.50
10oz rump	19.50
Carmarthen ham wrapped pork fillet Caramelised Bramley apple compote, black pudding scotch quail egg and cider sauce	16.50
Pan fried Gressingham duck breast and duck rissole Aromatic braised red cabbage, and a red onion and sloe gin sauce	18.50
Roasted chicken supreme and crispy chicken leg Wild mushroom, parmesan and tarragon risotto	16.50
Roasted Mediterranean vegetable and tomato risotto Grilled creamy Welsh goats cheese and basil oil	15.00

Sides

Hand cut triple cooked chips	3.00
Sweet potato fries	
Creamy Welsh butter mashed potatoes	
Garden salad	

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

DESSERTS

Cawdor pavlova Hereford strawberries, Chantilly cream, raspberry sorbet	6.00
Baked vanilla cheesecake Blackcurrant coulis, mixed berry compote and orange blossom ice cream	6.00
Cawdor old fashioned sticky toffee pudding Toffee sauce, banoffee ice cream	6.00
Welsh Merlyn's liqueur and chocolate crème brûlée Homemade chocolate chip biscuit	6.50
Pear and Almond tart Crème Anglaise, clotted cream ice cream	6.00
Lemon Posset Fresh Hereford raspberries, 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 requirements

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
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

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