

**STARTERS**

<b>Cream of portabella mushroom, basil and parmesan soup</b> With local ale Welsh rarebit	<b>4.50</b>
<b>Smoked salmon and crayfish salad</b> Mixed leaf salad and Bloody Mary mayonnaise	<b>5.50</b>
<b>Black as coal cheese and Carmarthen Ham</b> Fresh peaches, pea shoots and balsamic dressing	<b>6.50</b>
<b>Local Welsh lamb ragu, fresh egg tagliatelle pasta</b> Feta cheese and a mint & walnut pesto	<b>5.50</b>
<b>Carmarthen Bay mussels</b> Thai green curry sauce, crispy garlic shallots and chilli	<b>6.00</b>
<b>Locally grown heritage tomato and basil salad</b> Mini buffalo mozzarella and fresh basil pesto	<b>5.00</b>
<b>Chicken liver, thyme and shallot parfait</b> Toasted homemade brioche and red onion marmalade	<b>6.00</b>
<b>Caramelised red onion and goats cheese tart tatin</b> On a pear and walnut salad	<b>6.00</b>
<b>Beetroot cured gravadlax</b> Fresh horseradish potato salad and peppery rocket	<b>5.50</b>

**MAINS**

<b>Carmarthen Ham wrapped pork fillets</b> Caramelised Bramley apple compote and cider sauce	<b>11.50</b>
<b>Seared Salmon Tranche</b> Buttered spinach, tomato and crayfish sauce	<b>12.50</b>
<b>Roasted chicken supreme</b> Wild mushroom, parmesan and tarragon risotto	<b>12.50</b>
<b>Crisp Confit Gressingham duck leg</b> Aromatic braised red cabbage and a red onion and sloe gin sauce	<b>12.50</b>
<b>Pulled Welsh lamb shank and root vegetable shepherd's pie</b> Topped with a cheddar and chive mash and a red wine gravy	<b>12.50</b>
<b>Roasted Mediterranean vegetable and tomato risotto</b> Grilled creamy Welsh goats cheese and basil oil	<b>11.00</b>

**All the above served with creamy gratin dauphinoise and a panache of fresh vegetables**

<b>Choice of Welsh 40-day dry aged steaks</b> sun blushed tomato and parmesan salad, peppercorn sauce, hand cut triple cooked chips <b>10oz sirloin or ribeye</b>	<b>24.50</b>
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**Sides**

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

## DESSERTS

<b>Cawdor pavlova</b> Hereford strawberries, Chantilly cream, raspberry sorbet	<b>6.00</b>
<b>Baked vanilla cheesecake</b> Blackcurrant coulis and orange blossom ice cream	<b>5.00</b>
<b>Cawdor old fashioned sticky toffee pudding</b> Toffee sauce, banoffee ice cream	<b>5.00</b>
<b>Lemon posset</b> Shortbread biscuit	<b>5.50</b>
<b>Pear and almond tart</b> Crème Anglaise, Brandy Butter ice cream	<b>5.50</b>
<b>White chocolate chip brownie</b> Peanut butter ice cream	<b>5.50</b>
<b>Welsh Merlyn's liquer and chocolate crème brulee</b> Homemade chocolate chip biscuit	<b>6.50</b>
<b>Selection of finest Welsh cheeses</b> Selection of crackers, grapes and chutney	<b>8.50</b>

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