

CAWDOR

LLANDEILO

Lunch and Dinner

*Sample Menu

STARTERS

Cream of roasted tomato and Mediterranean vegetable soup
Mixed croutons and Welsh cheddar
5.50

Creamy, grilled goats cheese and pickled onion
Pear and walnut salad, balsamic reduction
6.50

Chicken liver, brandy and thyme parfait
Red onion chutney and toasted sourdough
6.00

Smoked salmon and crayfish salad
Bloody Mary mayonnaise
6.00

Fresh Menai mussels
White wine, garlic and shallot sauce
6.50

Confit Gressingham duck leg rilette
Apple chutney and toasted sourdough
6.00

Home smoked duck breast
Orange and pomegranate salad and balsamic reduction
6.00

Duo of cantaloupe and galia melon
Parma ham and mustard dressing
5.00

Warm tartlet of Welsh rarebit and leek
Tomato pesto and Granny Smith apple salad
6.00

Breaded ham hock, Welsh cheddar and chive croquet
Granny Smith apple salad and piccalilli
6.00

Salmon and smoked haddock fishcake
Baby, mixed leaf salad and basil and lime aioli
6.50

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MAINS

Trio of pork

Prosciutto wrapped fillet, black pudding and leek rissole,
slow cooked pork belly with apple compote cider sauce and gratin dauphinois
15.50

Confit Gressingham duck leg

Goats cheese and red onion tarte tatin, braised red cabbage, onion and sloe gin sauce
16.50

Duo of Welsh Lamb

Roasted rump and pulled lamb shank shepherds pie,
cheddar and chive mash with a redcurrant & rosemary sauce
17.50

Heritage pork and leek sausages

Creamed potatoes and caramelised onion gravy
11.50

Seared tranche of salmon

Saute spinach, crushed new potatoes, pesto and lime sauce
16.50

Carmarthen ham wrapped chicken breast

Smoked bacon, leek and Welsh cheddar risotto
£15.50

4oz fillet of beef and braised beef cheek

Bourguignon sauce and gratin dauphinoise
24.50

All the above served with a panache of fresh vegetables

Roasted Mediterranean vegetable and tomato risotto

Grilled creamy goats cheese and fresh basil pesto
12.95

Welsh 40-day 10oz dry age steaks

With a peppercorn sauce, triple cooked chips and a parmesan and sun blushed tomato salad

Rib Eye 24.50 Sirloin 24.50 Rump 19.50

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DESSERT

Merlyn's crème bruleè
Homemade shortbread biscuit
6.50

Frangipan tart
Crème anglaise Brecon honey ice cream
6.00

Cawdor Pavlova
Mixed Berry compote, Chantilly Cream and raspberry sorbet
6.50

White chocolate chip brownie
Peanut butter ice cream and chocolate sauce
5.50

White chocolate raspberry cheesecake
Raspberry coulis, mixed berry compote and sorbet
6.00

Sticky toffee pudding
Toffee sauce and banoffee ice cream
6.00

Lemon posset
Shortbread biscuit, compote
6.50

Selection of finest Welsh cheeses with celery, grapes and biscuits
8.50

AFTER DINNER REFRESHMENTS

Selection of teas ~ from £2.00

Freshly ground coffee ~ from £2.30

Liqueur coffee ~ from £5.00

Digestifs (25ml)

Courvoisier V.S ~ £3.00

Remy Martin V.S.O.P ~ £4.00

Hennessy V.S. ~ £4.00

Hine Antique ~ £6.50

Hennessy X.O. ~ £15.00

Remy Martin X.O. ~ £19.50

Port (50ml)

A selection of Ports are
available from £3.00 ~ £6.95 per glass

Whisky (25ml)

Famous Grouse ~ £2.80

Penderyn ~ £4.00

Glenmorangie ~ £4.00

Johnnie Walker Blue ~ £18.00