

# CAWDOR

LLANDEILO

## Lunch and Dinner Menu

\*Sample Menu

### STARTERS

Cream of mushroom, parmesan and basil soup  
Mixed herb croutons and chives  
5.50

Carmarthen Bay mussels  
Thai green curry sauce, crispy garlic, shallot and chilli sauce and fresh coriander  
6.50

Grilled creamy goats cheese  
Williams pear, toasted walnut and pickled red onion salad  
6.00

Classic Welsh rarebit and sauté leek tartlet  
Watercress and apple salad with tomato pesto  
6.00

Homemade duck rilette  
Lightly spiced apple chutney and toasted sourdough bread  
6.50

Slow cooked ham hock, Welsh cheddar and parsley croquettes  
Piccalilli vegetables and a rocket salad  
6.00

Poached salmon and cod panko breaded fishcake  
Watercress, basil and lime aioli  
6.50

Buffalo mozzarella, basil and vine tomato salad  
Fresh homemade pesto  
6.50

Chicken liver and thyme parfait  
Red onion jam and toasted sourdough  
6.50

Smoked salmon and crayfish salad  
Bloody Mary mayonnaise  
6.00

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## MAINS

Crispy Confit Gressingham duck leg, aromatic braised red cabbage, red onion and sloe gin sauce  
Caramelised shallot, thyme and goats cheese tarte Tatin

16.50

Duo of Welsh lamb – roasted rump and pulled lamb shank Shepherds pie  
Cheddar and chive mash and a redcurrant and rosemary sauce

17.50

Slow cooked pork belly with crackling and cider sauce  
Black pudding and leek rissole, Bramley apple compote and gratin dauphinoise

15.50

Roasted fillet of beef, sauté spinach and gratin dauphinoise  
Braised beef cheek in a red wine, shallot, mushroom and smoked bacon sauce

24.50

Heritage pork and leek sausages  
Creamed potatoes and caramelised onion gravy

11.50

Seared tranche of salmon  
With green pea, mint and asparagus risotto and lemon aioli

16.50

Grilled fillet of seabass  
Crushed new potatoes, sauté spinach and a creamy pesto and lime sauce

16.50

*All the above served with a panache of fresh vegetables*

Prosciutto ham wrapped chicken  
Smoked bacon and parmesan salad, Caesar dressing and triple cooked chips

15.50

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

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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## DESSERT

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

Almond frangipane tart  
Crème Anglaise and clotted cream ice-cream  
6.00

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

Baked vanilla cheesecake  
Raspberry coulis, mixed berry compote and ice cream  
5.50

Sticky toffee pudding  
Toffee sauce and ice cream  
6.00

Lemon posset  
Shortbread biscuit, Hereford raspberries  
6.50

Merlyn's crème brûlée  
Chocolate chip biscuit  
6.50

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

## Dessert wines

Torres Moscatel

19.95 per bottle or 5.00 per glass