

# CAWDOR

LLANDEILO

## STARTERS

Pork farmhouse pate With toasted brioche apple & pear chutney	5.00
Roasted vine tomato, bell pepper and basil soup with Welsh Rarebit	4.50
Smoked salmon and crayfish salad With Bloody Mary mayonnaise	5.50
Home smoked Welsh duck breast Orange and pomegranate salad with a balsamic reduction	5.50
Buffalo mozzarella and heritage tomatoes With fresh basil and homemade pesto	5.50
Carmarthen Bay mussels Thai green curry sauce with fresh coriander, crispy chilli, garlic and shallots	6.50
Ham hock and parsley terrine Granny Smith apple salad and piccalilli	6.00
Caramelised red onion goats cheese tart tan Pear and walnut salad with balsamic dressing	5.50

## MAINS

Slow cooked Welsh Celtic Pride pork belly with a black pudding rissole Caramelised apple compote, cider sauce and gratin dauphinoise	11.50
Crispy Confit Gressingham Duck Leg Aromatic braised red cabbage with a red onion, Sloe gin sauce and gratin dauphinoise	12.50
Pulled Welsh lamb shank and root vegetable shepherd's pie With cheddar and chive mash, red wine gravy	12.50
Roasted Mediterranean vegetable and tomato risotto Grilled creamy Welsh goats cheese and pesto	11.00
Seared salmon tranche Mussel, clam and sweetcorn chowder	12.50
Carmarthen Ham wrapped chicken breast Locally smoked bacon, organic leek and Welsh cheddar risotto	12.50
Local pork & leek sausages Creamed Potatoes and red wine gravy	12.50
Choice of Welsh 40 day dry aged beef steaks with a sun blushed tomato and parmesan salad Peppercorn sauce and hand cut triple cooked chips 10oz Ribeye 24.50    10oz Sirloin 24.50    10oz Rump 19.50	
<b>Sides</b> Hand cut triple cooked chips, Creamy mash, Sweet potato fries, garden salad	3.00

## DESSERTS

Lemon tart With raspberry sorbet	5.50
Baked vanilla and white chocolate cheesecake Mixed berry compote and coulis	5.50
Almond frangipane tart With crème Anglaise and clotted cream ice cream	5.50
Cawdor Traditional Sticky toffee pudding Toffee sauce, banoffee ice cream	6.50
Chocolate and orange trifle With shortbread biscuit	5.50
Cawdor pavlova With whipped cream and sorbet	6.00
Merlyn liquor crème brulee With a chocolate chip biscuit	6.00
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
Hennesy 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

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