

CAWDOR

LLANDEILO

ROOM SERVICE EVENING MENU

6pm - 8pm

SHARING PLATTERS Served with warm toast

Charcuterie board with cornichons pickles	10.00
Welsh cheese board with chutney & cornichons pickles	10.00
Welsh cheese board with charcuterie, chutney & cornichons pickles	12.50

BIGGER BITES

Heritage pork & leek sausages with creamy mash and caramelised shallot gravy	11.50
Moroccan spiced chicken tagine with braised, cous-cous and side salad	13.50
Moroccan spiced roasted vegetable tagine, braised cous-cous and side salad (Vg)	13.50
Welsh lamb and root vegetable shepherd's pie, cheddar and chive mash, red wine gravy	13.50
Crispy battered fish of the day, mushy peas, homemade tartar sauce, triple cooked chips	13.50
Welsh Beef lasagne with Colliers cheese, hand cut chips and side salad	13.50
Pan fried gammon steak with grilled pineapple, poached free range egg, Granny smith apple salad, triple cooked chips	13.50
50 day dry aged Welsh beef burger, Cawdor burger sauce, Welsh cheddar, Smoked Bacon, Baby gem lettuce, fresh tomato and red onion. Served on a brioche bun with hand cut chips or sweet potato fries and Cawdor coleslaw.	13.50

HOMEMADE PUDS

Cawdor brownie with peanut butter ice cream	5.00
Sticky toffee pudding with toffee sauce and salted caramel ice cream	5.50
Baked Vanilla cheesecake with mixed berry compote, raspberry sorbet	5.50
Cheesecake with mixed berry compote, raspberry sorbet (Vg)	5.50
Belgian waffle with vanilla ice cream and maple syrup	5.00

We source the best quality ingredients. If you have a food allergy.