

CAWDOR

LLANDEILO

Sunday Lunch

2 Course £19.50 3 Course £24.50

STARTERS

Cream of mushroom, parmesan and basil soup
Mixed herb croutons and truffle oil

Classic Welsh rarebit and leek tartlet
Tomato pesto and Granny Smith apple salad

Welsh lamb and tomato Ragu linguine
With goat cheese and crispy basil

Chicken liver, sherry and thyme parfait
Red onion marmalade and toasted sourdough bread

Ham hock, cheddar and parsley croquettes
Piccalilli vegetables and rocket salad

Confit Gressingham duck rilette
Apple chutney and toasted sourdough bread

Smoked salmon and crayfish salad
With a Bloody Mary Mayonnaise

Fresh locally caught Carmarthen Bay mussels
White wine, garlic and shallot sauce

Smoked duck breast salad
Orange and pomegranate salad, balsamic reduction

Duo of Galia and Cantaloupe melon
Carmarthen ham and a honey and mustard dressing

MAINS

Roasted Welsh Celtic Pride Beef
Yorkshire pudding & red wine gravy

Roasted leg of Welsh Lamb
Honey roasted parsnips & fondant potato

Roasted pork loin with crackling
Home grown apple compote

Classic Nut Roast
Vegetable gravy, roasted parsnips and fondant potato

Fish of the day
Creamed potatoes, spinach and a basil and lime sauce

*All the above are served with a cauliflower cheese, buttered Chantenay carrots,
green beans and peas*

We source the best quality local ingredients & all 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

DESSERTS

Baked vanilla cheesecake
Berry coulis and raspberry sorbet

Merlyns liquor crème brulee
With chocolate chip biscuit

Lemon Posset
With shortbread

Sticky toffee pudding
Ice cream and toffee sauce

White chocolate chip brownie
Peanut butter ice cream

Frangipane tart
Crème Anglaise and ice cream

Cawdor Pavlova
Chantilly whipped cream and sorbet

Bara Brith Bread and butter pudding
Toffee sauce and clotted cream ice cream

Selection of finest Welsh cheeses with celery grapes and biscuits.
(Please note there is a £3.00 supplement for this dish)

Our cheeses are kept refrigerated, if you would prefer them served at room temperature please request this when ordering your starters/mains

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

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