

CAWDOR

LLANDEILO

Sunday Lunch

2 Course £19.50 3 Course £24.50

Starters

Smoked salmon and prawn salad
Bloody Mary mayonnaise

Roasted vine tomato, bell pepper and basil soup
Fresh pesto, cheddar and croutons

Grilled creamy goats cheese
Fresh pear, walnut and pickled red onion salad

Welsh rarebit on sourdough
Sun blushed tomato pesto, Granny Smith apple salad

Duck liver, orange and shredded duck leg pate
Toasted sourdough, orchard apple chutney

MAINS

Roasted Welsh Celtic Pride Beef
Yorkshire pudding

Roasted Welsh lamb
Roast potatoes and glazed parsnips

Roasted loin of pork with crackling
Caramelised Bramley apple compote

Cashew and cranberry nut roast
Yorkshire pudding, fondant potato, and vegetable gravy

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

DESSERTS

We source the best quality local ingredients from local suppliers we know and trust.
Please let us know if you have any food allergies or specific dietary requirements.

Vanilla crème brûlée
Shortbread biscuit

Chocolate brownie
Chocolate sauce and peanut butter ice cream

Sticky toffee pudding
Toffee sauce, clotted cream ice cream

Cawdor Pavlova
Chantilly cream, mixed berry compote and raspberry sorbet

Baked vanilla cheesecake
Salted caramel sauce, Biscoff pieces and caramel ice cream

Lemon posset
Fresh raspberries, crushed meringue and raspberry coulis

AFTER DINNER REFRESHMENTS

Selection of teas ~ from £3.00

Freshly ground coffee ~ from £2.40

Liqueur coffee ~ from £5.50

Digestifs (25ml)

Courvoisier V.S ~ £3.60

Remy Martin V.S.O.P ~ £4.20

Hennessy V.S. ~ £4.20

Hine Antique ~ £6.80

Hennessy X.O.~ £16.00

Remy Martin X.O. ~ £21.00

Port (50ml)

A selection of Ports are
available from £3.95 ~ £7.95 per glass

Whisky (25ml)

Famous Grouse ~ £3.00

Penderyn ~ £4.25

Glenmorangie ~ £4.25

Johnnie Walker Blue ~ £18.50