

CAWDOR

LLANDEILO

Sunday Lunch

2 Course £19.50 3 Course £24.50

STARTERS

Cream of mushroom soup

Mixed herb croutons, fresh pesto and parmesan

Gin and tonic home cured salmon

Beetroot and charlotte potato salad, rocket, and beetroot dressing

Confit duck leg rilette

Apple chutney, toasted wholemeal bread

Smoked duck with orange and pomegranate

Mixed baby leaf salad and balsamic reduction

Chicken liver, brandy, and thyme parfait

Onion marmalade, toasted wholemeal bread

Grilled creamy goats cheese

Fresh pear, walnut and pickled red onion salad

Fresh mussels

Thai green curry sauce, crispy garlic, onion and chilli

MAINS

Roasted Welsh Celtic Pride Beef

Yorkshire pudding

Roasted loin of pork with crackling

Caramelised Bramley apple compote

Roasted leg of Welsh Lamb

Honey roasted parsnips & fondant potato

Seared tranche of cod

Creamed potatoes, watercress, and tartare sauce

Cashew and cranberry nut roast

Yorkshire pudding, fondant potato, and vegetable gravy

*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
Blackcurrant coulis, mixed berry compote and sorbet

Sticky toffee pudding
Toffee sauce, banoffee ice cream

White chocolate chip brownie
Peanut butter ice cream and chocolate sauce

Cawdor pavlova
Chantilly cream, berry compote and sorbet

Lemon Posset
Raspberry sorbet and meringue pieces

Merlyn's liquor crème brûlée
Shortbread biscuit

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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