

## STARTERS

<b>Lightly spiced parsnip and apple soup</b> With toasted almonds	<b>4.50</b>
<b>Home smoked Welsh duck breast</b> Orange and pomegranate salad with a balsamic reduction	<b>5.50</b>
<b>Welsh Rarebit and leek tartlet</b> With tomato pesto and granny smith apple salad	<b>6.00</b>
<b>Duo of melon with Carmarthen Ham</b> And a honey and mustard dressing	<b>5.50</b>
<b>Local Carmarthen Bay mussels</b> Thai green curry sauce, crispy chilli, garlic and shallots and fresh coriander	<b>6.50</b>
<b>Chicken liver, sherry and thyme parfait</b> Red onion marmalade and toasted brioche	<b>5.50</b>
<b>Buffalo Mozzarella salad</b> with heritage tomatoes fresh basil and pesto	<b>5.50</b>
<b>Welsh organic pork farmhouse terrine</b> Apple chutney and toasted brown bread	<b>6.50</b>
<b>Poached salmon and smoked haddock fishcake</b> With rocket and watercress salad and aioli	<b>6.50</b>

## MAINS

<b>Trio of Welsh Celtic Pride pork</b> <b>Slow cooked belly, prosciutto wrapped fillet, black pudding &amp; leek rissole</b> Caramelised apple compote, cider sauce and gratin dauphinoise	<b>13.50</b>
<b>Duo of Gressingham duck confit leg and crispy skin breast</b> Aromatic braised red cabbage with a red onion and sloe gin sauce and gratin dauphinoise	<b>15.50</b>
<b>Roasted Mediterranean vegetable and tomato risotto</b> Grilled creamy Welsh goats cheese and pesto	<b>12.50</b>
<b>Seared salmon tranche</b> Mussel, clam and sweetcorn chowder with Pembrokeshire potatoes	<b>14.50</b>
<b>Carmarthen Ham wrapped chicken breast</b> Locally smoked bacon, organic leek and Welsh cheddar risotto	<b>14.50</b>
<b>Pulled Welsh lamb shank and root vegetable shepherd's pie</b> With a cheddar and chive mash and red wine gravy	<b>14.50</b>
<b>Choice of Welsh 40 day dry aged beef steaks</b> 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	

## Sides

Hand cut triple cooked chips, creamy mash, sweet potato fries, garden salad **3.00 each**

## DESSERTS

<b>Lemon posset</b> With shortbread biscuit and berry compote	<b>5.50</b>
<b>Raspberry and white chocolate cheesecake</b> With raspberry sorbet and raspberry coulis	<b>5.50</b>
<b>Cawdor old fashioned sticky toffee pudding</b> Toffee sauce, banoffee ice cream	<b>6.00</b>
<b>Chocolate chip brownie</b> With peanut butter ice cream	<b>5.50</b>
<b>Cawdor pavlova</b> With whipped cream and sorbet	<b>6.00</b>
<b>Merlyn's liquor Crème Brulee</b> Shortbread biscuit	<b>6.50</b>
<b>Selection of finest Welsh cheeses</b> Selection of crackers, grapes and chutney	<b>8.50</b>

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
Hennesy 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