

CAWDOR

LLANDEILO

Sunday Lunch

*Sample Menu

2 Course £18.50 3 Course £23.50

STARTERS

Cream of mushroom, parmesan and basil soup
Mixed herb croutons and chives

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

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

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

Welsh Rarebit and sautéed leek tartlet
Watercress and apple salad with tomato pesto

Smoked salmon and crayfish salad
Bloody Mary Mayonnaise

Confit Gressingham duck rilette
Apple chutney and toasted sourdough bread

Buffalo mozzarella, basil and vine tomato salad
Fresh homemade pesto

Fresh locally caught mussels
White wine, garlic and shallot sauce

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, and tartar sauce

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

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
Creme Anglaise and ice cream

Cawdor Pavlova
Chantilly whipped cream and sorbet

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

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

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