

CAWDOR

LLANDEILO

Starters

Roasted winter vegetable soup
Welsh rarebit glazed sourdough
7.00

Warm tartlet of leek and Perl las
Conference pear and toasted walnut salad, balsamic dressing
7.00

Duck liver, port and orange parfait
Apple chutney and toasted sourdough
7.50

Tian of crab
Smoked salmon, avocado and tomato salad
9.00

Korean spiced BBQ lamb steamed bao buns
Homemade coleslaw
8.00

Fresh mussels in a Thai green curry sauce
Crispy garlic, chilli, and shallots with fresh coriander
9.00

Mains

Slow cooked belly of pork
Apple, sage and black pudding potato cake, creamed cabbage, wholegrain mustard and cider sauce,
crackling
21.00

Roasted fillet of cod
Bombay potatoes, fruity curry sauce
19.50

Roasted chicken supreme
Smoked bacon and parmesan salad, soft boiled egg, Caesar dressing, and triple cooked chips
19.50

9oz 50 day dry aged sirloin steak
Horseradish infused gratin dauphinoise, sauteed spinach, with a pancetta, chestnut mushroom and
shallot sauce
29.50

Seared tranche of salmon
Rigatoni in a creamy chorizo, tomato, and bell pepper sauce, charred lemon and aioli
19.50

Duo of duck
Red onion and goats cheese tarte tatin, braised red cabbage, rosemary sauteed potatoes, and black
cherry sauce
24.00

Garden herb marinated Welsh lamb rump
Cheddar and chive mash, mint and red onion gravy, with parsnip crisps
24.00

Please let us know if you have any food allergies or specific dietary requirements

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Desserts

Merlyn's liquor crème brûlée
Shortbread biscuit
7.50

Baked vanilla cheesecake
Red cherry sorbet and fruit coulis
7.00

Biscoff brownie
Chocolate sauce, salted caramel ice cream
7.00

Cawdor Pavlova
Mixed berry compote, chantilly cream, coulis
7.50

Frangipane and peach tart
Schnapps crème anglaise and peach ice cream
7.00

Sticky toffee pudding
Toffee sauce and ice cream
7.00

Lemon posset
Meringue pieces
7.00

Selection of finest Welsh cheeses with grapes and crackers
9.50

AFTER DINNER REFRESHMENTS

Selection of teas ~ from £3.00
Freshly ground coffee ~ from £3.00
Liqueur coffee ~ from £6.00

Digestifs (25ml)

Courvoisier V.S ~ £3.80
Remy Martin V.S.O.P ~ £4.50
Hennessy V.S. ~ £4.50
Hine Antique ~ £7.00
Hennessy X.O. ~ £16.50
Remy Martin X.O. ~ £21.50

Port (50ml)

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

Dessert Wine

Moscato d'asti ~ £7.95

Whisky (25ml)

Famous Grouse ~ £3.25
Penderyn ~ £4.50
Glenmorangie ~ £4.50