

**Sample Menu - Available Fridays and Saturdays between 7pm-9pm**

# CAWDOR

LLANDEILO

## Starters

Trio of seared, smoked and beetroot cured salmon  
Charlotte potato and watercress salad, hollandaise sauce, sauce vierge  
9.00

Smoked haddock, chive and mozzarella fishcake  
Asparagus spears, soft poached egg, bearnaise sauce  
8.50

Warm tartlet of Welsh rarebit  
Romesco sauce, rocket salad, sun blushed tomatoes  
7.50

Fresh mussels in a Thai green curry sauce  
Crispy garlic shallots, chilli, fresh coriander  
9.50

Caramelized beetroot tart tatin  
Creamy baked goats cheese, pear, walnut and pickled red onion salad  
8.50

Chicken liver, brandy and thyme parfait  
Apple chutney, toasted local sourdough  
8.50

## Mains

Welsh 10oz Sirloin steak  
Cenarth brie mashed potatoes, tenderstem broccoli, sauté wild mushrooms, bone marrow sauce  
32.50

Slow cooked rolled pork belly  
Creamed cabbage, roasted new potatoes, parsnips, peppercorn sauce, bramley apple puree  
24.00

Seared tranche of salmon  
Tomato, chorizo, olive and spinach rigatoni, fresh pesto  
24.00

Herb crusted Welsh lamb rack  
Gratin dauphinoise, buttered leeks, mint jelly, red wine sauce  
29.50

Crispy skin duck breast  
Confit leg bubble and squeak cake, braised red cabbage, black cherry sauce  
27.50

### ***Dishes and pricing subject to change***

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

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## Desserts

Rum and raisin cheesecake  
Chocolate sauce, Malibu ice cream  
7.50

Brownie of the day  
Chocolate sauce, ice cream  
7.50

Cawdor Pavlova  
Mixed berry compote, Chantilly cream, coulis and sorbet  
8.00

Merlyn's Welsh cream liquor crème brûlée  
Shortbread biscuit  
8.00

Almond and pear frangipane  
Crème anglaise, pistachio ice cream  
7.50

Sticky toffee pudding  
Toffee sauce and vanilla ice cream  
7.50

Selection of finest Welsh cheeses with grapes and crackers  
12.00

## AFTER DINNER REFRESHMENTS

Selection of teas ~ from £3.40  
Freshly ground coffee ~ from £3.50  
Liqueur coffee ~ from £8.25

### Digestifs (25ml)

Courvoisier V.S ~ £4.30  
Remy Martin V.S.O.P ~ £5.40  
Hennessy V.S. ~ £5.50  
Hennessy X.O ~ £21.50  
Remy Martin X.O ~ £24.50

### Port (50ml)

A selection of Ports are  
available from £4.50 per glass

### Whisky (25ml)

Famous Grouse ~ £4.20  
Penderyn ~ £4.95  
Glenmorangie ~ £4.95

### Dessert Wine

Moscato d'asti ~ £7.95

We source the best quality ingredients from suppliers we know and trust.  
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