

# CAWDOR

LLANDEILO

## Starters

Leek and potato soup  
Welsh rarebit, glazed sourdough  
6.50

Creamy goats cheese and honey glazed beetroot tarte tatin  
Conference pear and toasted walnut salad, balsamic dressing  
7.00

Duck liver, orange and port parfait  
Apple chutney and toasted sourdough  
7.00

Smoked haddock, mozzarella, and chive fishcake  
Soft poached egg, rocket, and hollandaise sauce  
7.50

Fresh mussels in a Thai green curry sauce  
Crispy garlic, shallots and chilli and fresh coriander  
8.00

Korean spiced BBQ duck steamed bao buns  
Asian mooli, red cabbage and carrot slaw with chilli and coriander dressing  
7.50

## Mains

Trio of pork  
Slow cooked crispy belly, black pudding and leek rissole, prosciutto wrapped fillet, roasted  
new potatoes, and bramley apple compote  
19.50

Roasted fillet of cod  
Bombay potatoes, sweet curry sauce  
19.50

Pan fried Gressingham duck breast  
Pulled duck leg and feta potato cake, braised red cabbage and a red onion and sloe gin sauce  
20.50

Roasted chicken supreme  
Wild mushroom tarragon and parmesan risotto, cider reduction  
18.50

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

9oz 50 day dry aged sirloin steak  
Topped with mushrooms, shallots, smoky bacon and per-las cheese with triple cooked chips and  
peppercorn sauce  
29.50

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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

Triple chocolate orange brownie  
Chocolate sauce, orange ripple ice cream  
7.00

Cawdor Pavlova  
Mixed berry compote, chantilly cream, coulis and red cherry sorbet  
7.50

Frangipan tart  
Schnapps crème anglaise and peach ice cream  
7.00

Sticky toffee pudding  
Toffee sauce and biscoff ice cream  
7.00

Lemon posset  
Meringue kisses and raspberry coulis  
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 £2.40  
Liqueur coffee ~ from £5.50

### Digestifs (25ml)

Courvoisier V.S ~ £3.60  
Remy Martin V.S.O.P ~ £4.20  
Hennessy V.S. ~ £4.20  
Hine Antique ~ £6.80  
Hennessy X.O. ~ £16.00  
Remy Martin X.O. ~ £21.00

### 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 ~ £3.00  
Penderyn ~ £4.25  
Glenmorangie ~ £4.25