- Gluten Free

	1.7		
SHARING PLATTERS		SANDWICHES	
Served with gluten free bread		Served on gluten free bread with a salad garnish and	
Charcuterie board with cornichons	16.50	Cawdor coleslaw	
Welsh cheese board with chutney & cornichons	16.50	Locally cured ham & mustard mayonnaise	8.00
Welsh cheese board with charcuterie, chutney & cornichons pickles	19.50	Roast chicken breast, Coronation mayonnaise, baby gem lettuce	8.50
CAWDOR GOURMET BURGE	RS	Roast beef, tiger sauce, watercress, caramelised onions	8.50
		Roast lamb, feta cream cheese, mint jelly, rocket	8.50
Served with chips or sweet potato fries and Cawdor colesis Your burger will be served without a bun and will come with a mixed leaf salad instead	2000	Welsh cheddar, spring onion, sun blushed tomatoes (v)	8.00
Char grilled buttermilk chicken burger Spicy mayonnaise, smoked streaky bacon, American	19.50	Smoked salmon, dill and Pernod mayonnaise, cucumber, rocket	8.50
cheese, baby gem lettuce		Tuna, red onion, chive, mayonnaise	8.50
Spicy bean burger Red devil cheddar, vegan bacon, Sriracha mayonnaise,	19.50	TOASTIES	
salad (v)		TOASTIES	
Spicy vegan bean burger Vegan cheese, vegan bacon, vegan mayonnaise, salad (vg)	19.50	Served on gluten free bread with side salad and Cawdor coleslaw	
BIGGER BITES		Tuna, grated mozzarella, cheddar, red onion, chive	8.50
Slow braised shin of Welsh beef cottage pie, Green	19.50	Local cured bacon, brie, cranberry	9.50
Thunder mash, red wine gravy	91.79 M.C.	Fresh mozzarella, sun blushed tomatoes, pesto (v)	9.50
Thick cut sweet-cured bacon steaks, Colcannon potatoes, poached egg, parsley sauce	18.50		
Fresh mussels in either Thai green curry sauce or	18.50	SALADS	
steamed in a white wine, garlic and shallot sauce		Roasted chicken breast, smoked bacon and parmesan,	15.50
Indian spiced chicken thighs, red lentil dahl, mint	18.50	with Caesar dressing	
youghart, fresh lime, coriander, chapati		Smoked salmon and prawn, Bloody Mary mayonnaise	16.00

reduction

Grilled goats' cheese, pickled onion, walnut and pear (v)

Smoked duck, orange and pomegranate, balsamic

15.50

15.50

18.50

18.50

Indian spiced cauliflower, red lentil dahl, fresh lime,

Butternut squash, sage and caramelised onion risotto,

coriander, chapati (vg)

grilled halloumi