

CAWDOR

LLANDEILO

Starters

Norton and Yarrow fresh goats' curd and Carmarthen ham
Caramelised nectarine, balsamic reduction, baby watercress
8.50

Smoked salmon, crab and crayfish tian
Courgette and bell pepper salad, red pepper coulis
8.50

Chicken, bacon and parmesan croquette
Roasted garlic mayonnaise, rocket salad
8.50

Whipped cream cheese with roasted garlic and mixed herbs
Pistachio and hot honey, toasted local sourdough
8.50

Korean BBQ lamb bao buns
Asian slaw, toasted sesame seeds, fresh coriander, lime
8.50

Panko breaded salmon and cod fishcake
Basil and lime aioli, baby leaf salad
8.50

Duck liver, orange and port parfait
Apple chutney, toasted sourdough
8.50

Mains

Duo of Welsh beef
Roasted fillet and slow braised cheek, sautéed spinach, gratin dauphinois, crispy onions, red wine sauce,
horseradish cream
34.50

Home reared pork fillet wrapped in prosciutto ham
Roasted new potatoes, creamed cabbage, parsnips, Bramley apple compote, mustard seed sauce
21.50

Pan-fried tranche of salmon
Asparagus, green pea and mint risotto, aioli, caramelised lemon
21.50

Duo of duck
Crispy skinned confit duck leg and roasted duck breast, braised red cabbage,
creamed potatoes, goats' curd, black cherry sauce
27.50

Indian marinated Welsh lamb chops
Bombay potatoes, roasted tender stem broccoli, aromatic curry sauce
29.50

Roasted tranche of cod wrapped in Carmarthen ham
Saffron and garlic roast potatoes, lobster bisque, tender stem broccoli
21.50

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Desserts

Peanut butter and Belgian chocolate brownie
Chocolate sauce, chocolate fudge brownie ice-cream
7.50

Sticky toffee pudding
Toffee sauce, Tregroes toffee waffle ice cream
7.50

Passionfruit posset
Meringue pieces, mango sorbet
7.50

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

Peach and raspberry frangipane tart
Pistachio ice cream, raspberry coulis
7.50

Biscoff cheesecake
Biscoff ice cream, Biscoff sauce, chocolate shards
7.50

Aber Falls cream liquor crème brûlée
Shortbread biscuit
8.00

Selection of finest Welsh cheeses with grapes and crackers
12.00

Wine Pairings

Recommended with our duo of Welsh beef
Chateauneuf-Du-Pape, Domaine Chante Cigale,
Herby tapenade flavours with ripe textured tannins expertly balanced 56.95

Recommended with our pan fried salmon
Aroha Bay Sauvignon Blanc,
Classically aromatic Marlborough sauvignon with a freshly cut grass nose 34.50

Recommended with our Duo of duck
Moko Black Pinot Noir,
Cranberry and red currant aromas, full of bite and texture 39.95

Recommended with our Welsh lamb chops
Appasimento Rosso di Puglia,
Flavours of ripe dark cherry, fresh herbs and vanilla 32.50