

Sunday Lunch Menu

Two courses 24.00

Three courses 29.00

Starters

Cider and Onion Soup

*Pommery mustard,
Welsh rarebit croute*

Warm Salad of Local Black Pudding and Caramelised Monmouthshire Chorizo

*Pembrokeshire new potatoes, smoked bacon,
baby gem, Shervington Farm soft
poached egg*

Severn and Wye Penderyn Welsh Whisky Cured Salmon

Cucumber, dill and honey dressing

Monmouthshire Scotch Egg

*Brecon vodka Bloody Mary
mayonnaise*

Mains

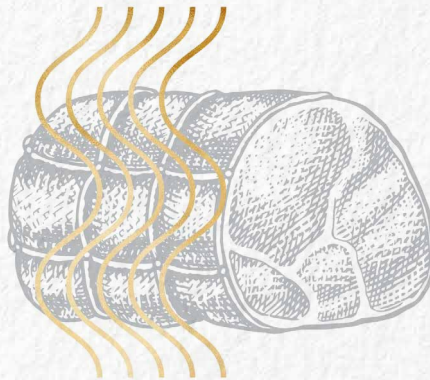
All served with seasonal vegetables

Roasted Welsh Beef, Carved at the Table

*Yorkshire pudding, duck fat roast potatoes,
traditional gravy*

Grilled British Reared Chicken Breast

*Confit chicken and garlic croquette,
fondant potatoes, herb jus*



Twelve-Hour Slow Cooked Pork Belly, Crackling Stick

*Jamaican ginger beer glaze, Savoy cabbage,
smoked Cajun gratin potatoes,
Welsh cider sauce*

Spiced Pumpkin Risotto

*Toasted chilli pumpkin seeds,
Hafod cheese, clotted cream*



THE SORTING
ROOM



Desserts

Vanilla Crème Brulée

Celtic shortbread

Sticky Toffee Pudding

*Welsh honey ice cream,
fudge sauce*

Textures of Chocolate 'Cake'

*Melt in the middle
hot chocolate sauce*

Sicilian Tarte au Citron

Clotted cream, raspberry gel

Cheese Board

Welsh Cheese

*Perl Wen, Hafod, Caerphilly and Perl Las blue
cheese, served with a selection of artisan cheese
biscuits, spiced pear and grape chutney,
celery and grapes*

A discretionary 10% service charge will be added to your bill.

*Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment,
nor can we guarantee the processes used by our ingredient manufacturers.*