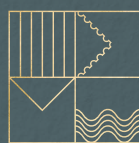
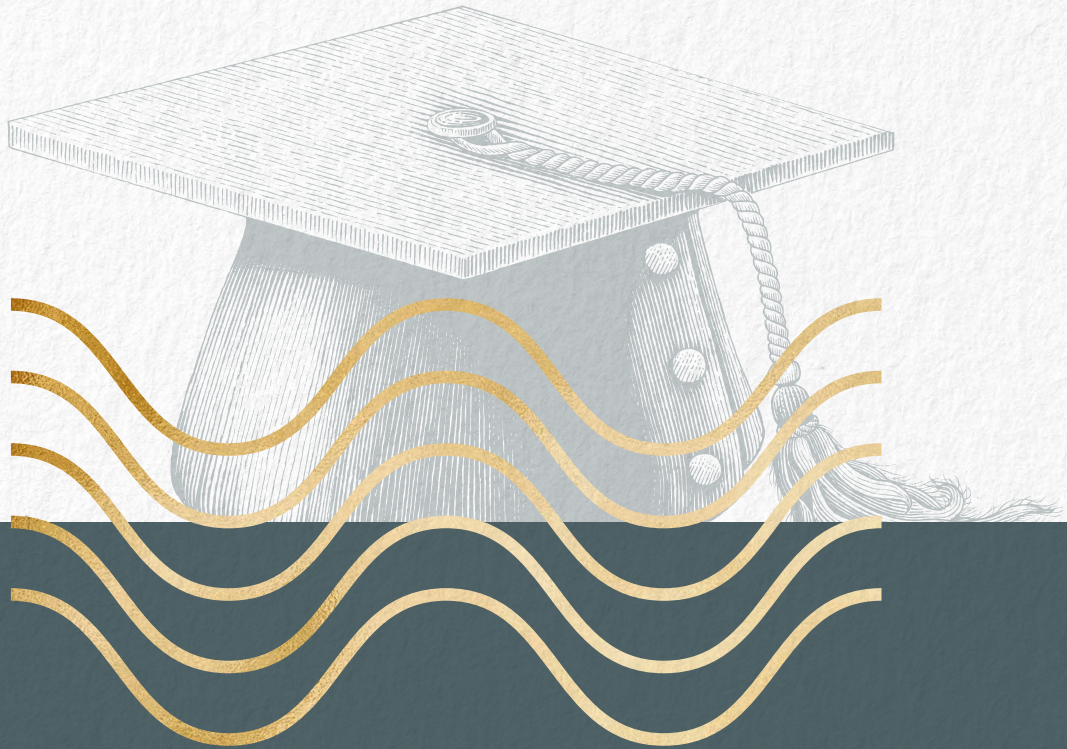


GRADUATION MENU

70.00 per person



THE SORTING
ROOM

To Begin

Abergavenny Artisan Bread

Halen Môn sea salt, olive oil (V,G)

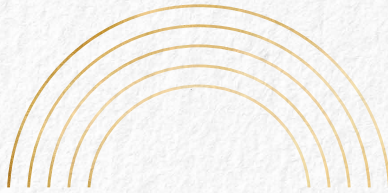
Starters

The Sorting Room Salad 🌱

*Vegan cheese, prosecco poached pear, candied walnuts, chicory
(V,S,N,SD)*

Monmouthshire Reared Pork Scotch Egg

*Brecon vodka Bloody Mary sauce
(E,C,SD,G)*



Confit Corn Fed Chicken Terrine

*Apple gel, relish, baked ciabatta
(G,S,D,E)*

Seared Scallops

*Thai noodle salad, avocado purée
(M,D,SD,E,G)*

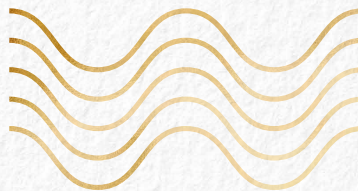
Mains

Mediterranean Wellington 🌱

*Spiced tomato sauce, vegan cheese
(V,SD)*

Twelve Hour Slow Cooked Pork Belly with Crackling Stick

*Welsh ginger beer glaze, Savoy cabbage,
smoked Cajun gratin potatoes,
Welsh cider sauce
(G,SD,Mu,D)*



Pan Fried Sea Bass

*Saffron potatoes, samphire, courgettes,
lobster bisque
(F,D,SD,Cr)*

Slow Cooked Shank of Welsh Lamb

*Champ potato, roasted vegetable
and olive jus (D,Mu,SD)*

Desserts

Bourbon Vanilla and Maple Cheesecake

*Granola and blueberries
(V,G,D,E,S)*

Salted Caramel Brownie 🌱

*Indulgent chocolate caramel brownie,
raspberry gel, vegan ice cream
(V,G,N)*

Sticky Toffee Pudding

*Fudge sauce, Welsh honey ice cream
(V,D,E,S)*

Welsh Cheese Board

*Perl Wen, Hafod, Caerphilly and Perl Las
blue cheese, selection of artisan cheese biscuits,
spiced pear and grape chutney,
celery and grapes
(V,C,Se,D,E,G)*

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.

🌱 Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.