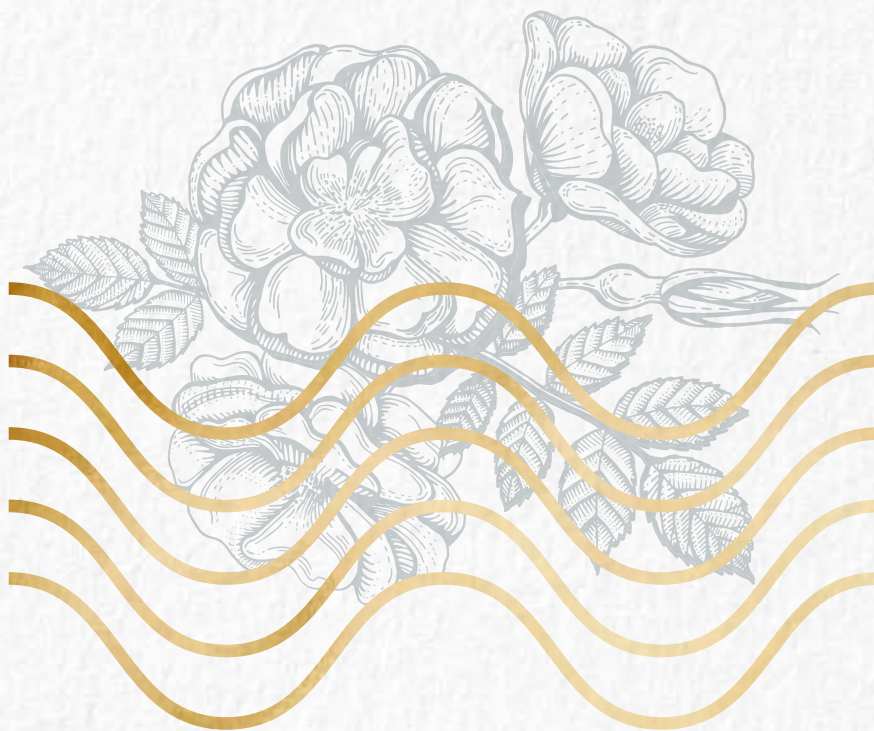




# AA ROSETTES CELEBRATION MENU

Created by Executive Head  
Chef, Justin Llewellyn

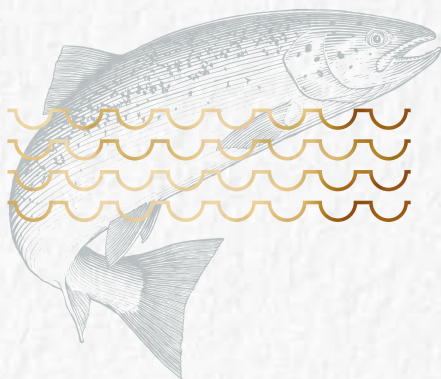


Six courses  
65.00 per person

*Optional pairing of four specially selected  
wines (175ml glass) - 40.00 per person*



THE SORTING  
ROOM



## Tasting Menu

Ground Bakery  
Sourdough Bread  
*Welsh butter with Halen Môn  
sea salt*  
(G,D)

Monmouthshire Reared  
Chorizo Scotch Egg  
*Herb salad, Brecon vodka  
Bloody Mary sauce*  
(E,C,SD,G,D)

Torched Sorting Room  
Cured Salmon  
*Deep fried goat's cheese, pickled cucumber,  
Hass avocado, Pembrokeshire crab  
mayonnaise*  
(F,SD,G,Cr)

Kir Royale Sorbet  
(SD)

The Sorting Room's Classic  
Welsh Beef Wellington  
*Confit shallots, wild mushroom puree,  
fondant potato, fine beans,  
pancetta, Rioja jus*  
(SD,E,D,G)

Salted Caramel Warm  
Chocolate Fondant  
*Welsh Brecon honey ice cream*  
(V,D,SD,E,S)

Freshly Brewed  
Coffee or Tea  
*Served with French macarons*  
(V,N,E,S,D)

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.