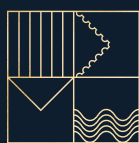


NEW YEAR'S DAY
LUNCH



THE SORTING
ROOM

Starters

Perl Las Cheese, Rocket
and Baby Spinach Tart
Champagne dressing, cranberry gel
(V,D,G,E,Mu,S)

Smoked Duck
Pine nut and watermelon salad
(N,SD)

Monmouthshire Reared
Pork Scotch Egg
Brecon vodka Bloody Mary sauce
(E,C,SD,G,S)

Welsh Coastal Fish Cake
Lime aioli
(Cr,F,G,E,S,SD)



Mains

All served with seasonal vegetables (V)

Roast Beef with Yorkshire
Pudding
*Duck fat roast potatoes, roasted root
vegetables, traditional gravy*
(D,G,E,SD)

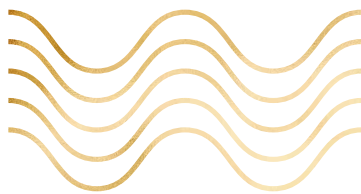
Roasted British Reared
Chicken, Confit Chicken
and Garlic Croquette
*Fondant potatoes roasted root
vegetables, thyme jus*
(G,S,E,SD)

Brie and Red Onion Tart
Wild rocket and balsamic
(V,D,G,E)

Smoked Haddock and
Spring Onion Risotto
*Shervington Farm soft poached
egg, curry oil*
(F,E,D)

Twelve Hour Slow Cooked
Smoked Pork Belly with
Crackling Stick
*Welsh ale glaze, Savoy cabbage,
Cajun gratin potatoes, Welsh cider sauce*
(D,SD,Mu)

Desserts



Baked Alaska
Berry compote
(V,G,D,E,N)

Sticky Toffee Pudding
Fudge sauce, Welsh honey ice cream
(V,G,S,D,E)

Textures of Chocolate
Melt in the middle hot chocolate sauce
(V,D,E,G,S)

Tarte au Citron
Cornish clotted cream, raspberry gel
(V,G,D,E)

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.