





## Starters

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### Leek & Potato Soup

*Crispy leeks and croutons*  
(V,D,W)

### The Sorting Room Salad

*Perl Las Welsh blue cheese, prosecco poached pear,  
candied walnuts, chicory*  
(V,D,WN,SD)

### Monmouthshire Reared Pork Scotch Egg

*Brecon vodka Bloody Mary sauce*  
(E,W,SD)

### Traditional Welsh Smoked Salmon Plate

*Capers, seaweed crème fraîche, lemon wedge,  
brown bread and butter*  
(F,D,W)

### Classic Prawn Cocktail with Bloody Mary Sauce

*Granary bread, lemon wedge*  
(CR,W,B)



## Main Courses

*All served with seasonal vegetables*

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### Roasted Sirloin of Beef with Yorkshire Pudding

*Roast potatoes, roasted root vegetables, traditional gravy*  
(W,E,SD,D)

### Roasted Leg of Welsh Lamb

*Leek and potato cake, roasted carrots, greens,  
red wine and thyme jus*  
(SD,D)

### Baked British Reared Chicken Breast

*Stuffed with halloumi cheese, potato cake, creamed leeks,  
roasted vegetables, chicken jus*  
(D,SD)

### Caramelised Shallot Tart

*Brie de Meaux, rocket leaves (V,D,W,E)*

### Pan Fried Salmon Fillet

*Crab and brown shrimp mash, champagne butter sauce*  
(F,CR,D,SD)

