



### **Graduation Menu**

**Glass of Prosecco/Champagne**

**5.5/8.5**

### **To Nibble**

#### **Artisan Breads**

Caerphilly salted butter

### **Let's Begin**

#### **Leek & Potato Soup**

crab & smoked Caerphilly cheese rarebit

#### **Egg Benedict**

Monmouthshire air-dried ham, free range hen's egg

#### **Prawn Cocktail**

rye bread

#### **Grey's Feel Good Salad**

quinoa, avocado, butternut squash, sweet potato, tender stem broccoli, golden & candy striped beetroots, pomegranate, pumpkin & sunflower seeds, pine nuts, chilli, lime

### **Stove & Grill**

#### **Dry-Aged Cefyn Mawr Farm Sirloin Steak (227g)**

cooked & served on a Himalayan pink salt stone  
(supp. 5)

#### **Usk Valley Lamb**

slow-cooked & honey glazed, bubble 'n' squeak

#### **Fish 'n' Skinny Chips**

mushy peas, homemade tartare sauce

#### **Heritage Tomato Tarte Tatin**

feta, rocket

served with a selection veggies

### **Guilty Pleasures**

#### **Warm Sticky Toffee Pudding**

locally made sea salted caramel ice cream

#### **Ice Creams & Sorbets**

locally made

#### **Warm Apple & Blackberry Crumble**

locally made gingerbread ice cream

#### **Assorted Welsh Cheese**

wafers, quince jelly  
(supp. 2)

**32.00 per person**

*A 10% discretionary service charge will be added to all bills.*

*All prices include VAT at the current rate.*

*For those with special dietary requirements or allergies who may wish to know about ingredients used,  
please ask the Manager.*