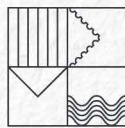
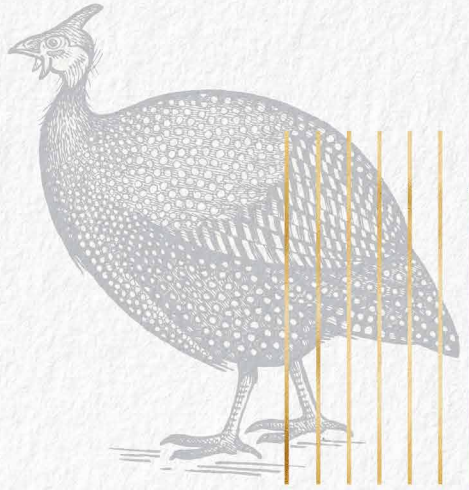


Group À La Carte Menu

For parties of 9 or more



THE SORTING
ROOM



For The Table

House Marinated
Kalamata Olives ▼
(V)

4.95

Roasted Red Pepper
Houmous
*Toasted pumpkin seeds, grilled garlic
pitta bread*
(V,W,Se)

5.95

Artisan Sourdough
Welsh salted butter, Halen Môn sea salt
(V,W,B,D)

5.95

Fried Chorizo and
Red Onion
Pitta bread, smoked paprika houmous
(W,SD,Se,D)

8.99

Starters

Traditional Oak Smoked
Duck Breast
*Shredded duck leg and hoisin, beetroot,
squash, crispy onion and
pumpkin seed granola*
(SD,Se,S,W)

12.95

Sorting Room House Cured
Salmon Pastrami
*Dill and vodka crème fraiche, pickled
cucumber and capers, celeriac
remoulade, onion bread slices*
(F,SD,D,W,Mu)

12.50

Monmouthshire Reared Pork
and Chorizo Scotch Egg
*Preserved tomato and Henderson's
gentleman's relish, Brecon vodka
Bloody Mary sauce*
(E,SD,W,D)

8.95

Cream of Butternut
Squash Soup
*Buttermilk pancakes, truffle
and Parmesan*
(V,SD,W,D,E)

8.50

The Sorting Room Salad
*Perl Las cheese, champagne poached
pear, candied walnuts, chicory salad,
toasted pumpkin and sunflower
seeds, honey*
(V,D,Wn)

8.50

Mains

Thirty-Five Day Dry Aged
Welsh Reared Beef Rump 10oz

*Triple cooked Maris Piper chips,
roasted garlic, slow roasted tomato,
Portobello mushroom, Welsh whisky
peppercorn sauce*

(D,SD)

30.00

Kombu Butter Roasted
Fillet of Cod

*Potato purée, celeriac, Jerusalem artichoke,
cockle, prawn and mussel chowder, seashore
vegetables, lumpfish roe*

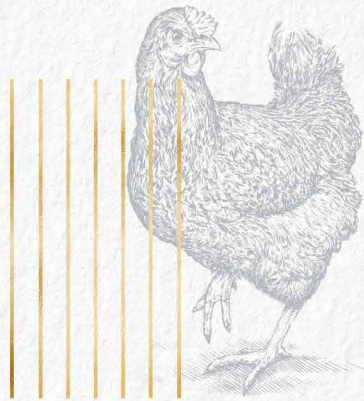
(F,S,M,Gr,D,W)

24.95

Slow Cooked Pork Belly
*Apple, chorizo jam, hispi cabbage wedge,
Pommes Anna, sweet potato
and chestnut*

(D,SD,N)

22.95



Soy Glazed Slow
Cooked Swede

*Sweet potato purée, wild mushrooms,
black garlic, sourdough, onion, puffed
wild rice*

(V,W,S,SD,B)

19.95

Pan Roasted Brined British
Chicken Breast

*Caramelised onion purée, black garlic
ketchup, woodland mushroom and
truffle croquette, crispy chicken skin,
tenderstem broccoli, Madeira jus*

(SD,D,W,E)

18.95

Vegetables & Salad

Thyme and Honey
Roasted Root Vegetables

(V)

4.95

Sorting Room House
Mixed Salad

(V,SD,Mu)

4.95

Green Beans, Broccoli and
Peas with Welsh Butter

(V,D)

4.95

Garlic Mushrooms

(V,D)

4.95

Potatoes

Hafod Cheese Fries
with Red Wine Jus

(D,SD)

5.95

House Fries

(V)

4.95

Sweet Potato Fries

(V)

4.95

Truffle Mash

(V,D)

4.95

Sorting Room House
Fries with Red Wine

Jus Mayonnaise

(SD)

4.95

Sauces

Garlic and Herb Butter

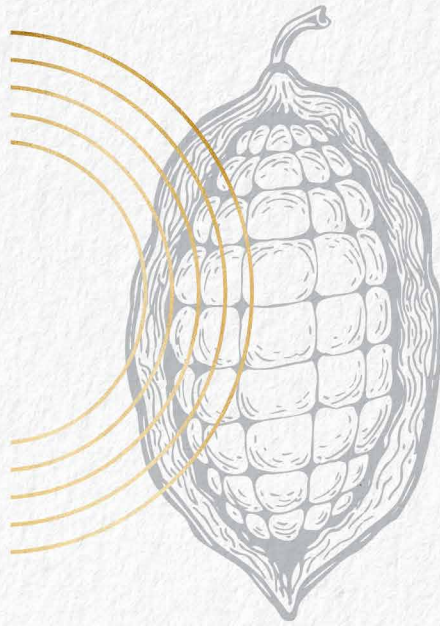
(V,D)

4.95

Welsh Whisky
Peppercorn Sauce

(D,SD)

4.95



Desserts

Japanese Green Tea and Rooibos Panna Cotta

*Lime, chocolate and Barti spiced
Pembrokeshire rum, banoffee with
spiced crackle and crunch crumble*
(V,W,D,SD,S)

8.95

Textures of Chocolate 'Cake'

Melt in the middle hot chocolate sauce
(V,D,E,W,S,SD)

10.50

Welsh Cheese Selection

*Perl Wen, Hafod, Caerphilly and Perl
las blue cheese, artisan cheese biscuits,
spiced pear and grape chutney,
celery and grapes*
(V,C,Se,D,E,W,O,B)

14.50

Paris-Brest

*Salted caramel, toasted almonds,
Welsh Chantilly cream, crème
anglaise, gold leaf*
(V,W,D,E,A)

9.50

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.

✓ Plant-based, (V) Vegetarian, (D) Contains milk, (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 (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.