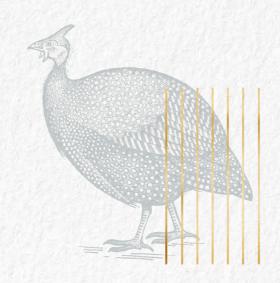
Group À La Carte Menu

For parties of 9 or more





For The Table

House Marinated Kalamata Olives ♥ (V,SD) 4.95

Artisan Sourdough

House whipped truffle butter, Welsh salted butter with Halen Môn sea salt

(V,W,B,D)

5.95

The Sorting Room's
Beetroot Houmous V
Toasted pumpkin seeds, grilled garlic
pitta bread
(V,W,Se)
5.95

Starters

Pressed Ham Hock Terrine
Welsh tomato chutney, roasted apple,
pork scratching
(SD)

8.50

Spiced Winter Squash Soup Coconut cream, roasted pumpkin seeds, parsley oil, paprika puff pastry straw (V)

8.50

Monmouthshire Reared Chorizo Scotch Egg Brecon vodka Bloody Mary sauce (E,SD,W,D)

8.95

Superfood Salad

Hass avocado, beetroot, cucumber, roasted seasonal vegetables, lentils, couscous, poppy seeds, sunflower seeds, pumpkin seeds, cucumber, broccoli, fresh blueberries, Greek yoghurt dressing (V,D,W)

10.95

Smoked Haddock Fish Cakes Filled with Caerphilly Cheese Sauce Garlic aioli, samphire salad (D,E,F,SD)

10.95

Mains

Spiced Pumpkin Risotto ▼

Toasted chilli pumpkin seeds, vegan cheese and cream (V,SD)

17.95

Roasted Turkey Breast

Cranberry pork sausage wrapped in bacon, sage, onion and pork stuffing, herb potato, parsnip and carrot, Brussels sprouts, rich turkey jus

(SD)

22.95

Pan Roasted Garlic and Thyme British Chicken Breast

Brined in Welsh beer, 'Tatws Pum Munud with confit onions, leeks and bacon lardons, crispy chicken crackling, Welsh rarebit and confit chicken croquette, Glamorgan ale jus (W,S,E,D,SD,Mu)

22.95



Moroccan Roasted Salmon Fillet

Coriander beurre blanc, baby spinach, harissa spiced couscous, spiced lentils, green beans (F,W,D,SD,Mu)

22.95

Slow Cooked Pork Belly with Crackling

Toffee apple, butternut squash purée, sticky red cabbage, chorizo mash, Welsh cider sauce

(D,SD)

22.95

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

House Fries

4.95

Sweet Potato Fries

(V)

4.95

Pommes Purée

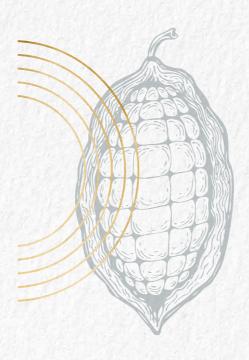
(V,D)

4.95

Truffle and Hafod Cheese Fries

(V,D)

4.95



Desserts

Traditional Christmas
Pudding

Brandy anglaise (V,W,D,E,Wn,SD)

6.95

Sicilian Lemon Tart
Clotted cream, raspberry gel
(V,W,D,E,S)

7.50

Welsh Cheese Selection

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

14.50

Chocolate and Orange Tart

Mandarin custard, orange and ginger gel, festive fruit compote (V,S,D,W,E)

8.50

Textures of Chocolate 'Cake'

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

10.50

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.

V 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.