

# Group À La Carte Menu

For parties of 16 or more

## For The Table

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

5.95

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

5.95

House Marinated  
Kalamata Olives  
(V,SD)

4.95

## Starters

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

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

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,C)

24.95

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

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



THE SORTING  
ROOM

## Potatoes

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

## Vegetables

Thyme and Honey Roasted Root Vegetables (V)	4.95	Green Beans, Broccoli and Peas with Welsh Butter (V,D)	4.95
Sorting Room House Mixed Salad (V,SD,Mu)	4.95	Garlic Mushrooms (V,D)	4.95

## Sauces

Garlic and Herb Butter (V,D)	4.95	Welsh Whisky Peppercorn Sauce (D,SD)	4.95
------------------------------	------	--------------------------------------	------

## Desserts

Textures of Chocolate 'Cake' <i>Melt in the middle hot chocolate sauce</i> (V,D,E,W,S)	10.50	Japanese Green Tea and Rooibos Panna Cotta <i>Lime, chocolate and Barti spiced Pembrokeshire rum, banoffee with spiced crackle and crunch crumble</i> (V,W,D,SD,S)	8.95	Paris-Brest <i>Salted caramel, toasted almonds, Welsh Chantilly cream, crème anglaise, gold leaf</i> (V,W,D,E,N)	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.

