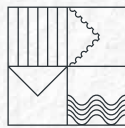
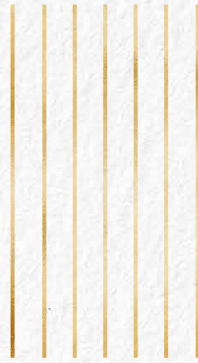


Group À La Carte Menu

For parties of 9 or more



THE SORTING
ROOM



For The Table

House Marinated
Kalamata Olives
(V)
4.95

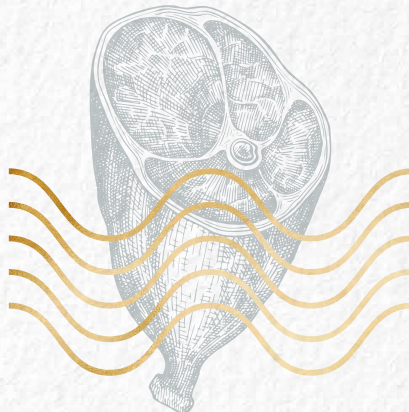
Artisan Sourdough
Welsh butter with Halen Môn sea salt
(V,W,B,D)
5.95

Roasted Red Pepper
Houmous
*Toasted pumpkin seeds, grilled
garlic pitta bread*
(V,W,SE)
6.95

Starters

Traditional Oak Smoked
Duck Breast and Duck Leg
Bon Bon
*Charred little gem lettuce, mint vinegar
gel, watermelon, croutons, feta, black
olive crumble*
(SD,W,D,E)
12.95

White Onion and Gwynt Y
Ddraig Cider Soup
Char siu bao bun
(SD,W,D)
9.95



Monmouthshire Reared Pork
and Chorizo Scotch Egg
*Black pudding, dressed rocket, apple,
pickled spring vegetables,
piccalilli ketchup*
(W,SD,E)
9.25

The Sorting Room Salad
*New season beetroot and radish, Pant-Ys-
Gawn goat's cheese, pear and cucumber,
candied walnut, Little Gem lettuce*
(V,D,W,SD)
9.25

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)

32.00

Slow Cooked Pork Belly

*Spiced pork and apple fritter, Earl Grey
soaked prunes, hispi cabbage wedge,
Pommes Anna, crackling,
granola, cider jus*

(W,D,SD)

26.00

Pan Seared Lightly Cured
Fillet of Atlantic Cod, Scraps
and Minted Peas

*Tartare and malt vinegar, Nori seasoned
potato terrine fries, charred lemon,
béarnaise (F,SD,E,D)*

25.95



Plant-Based Aubergine and
Chickpea Tagine 🌿

*Lemon and pinenut couscous, toasted pitta,
apricot and sultana relish*

(V,SD,W)

22.95

Pan Roasted Brined British
Chicken Breast

*Ballotine chicken leg, young leeks,
cauliflower, smoked cheese, potato gnocchi,
truffle, sherry vinegar jus*

(SD,D,W,E)

22.95

Vegetables & Salad

Thyme and Honey
Roasted Root Vegetables

(V)

5.95

Sorting Room House
Mixed Salad

(V,SD,MU)

5.95

Green Beans, Broccoli and
Peas with Granola Crumble

(V,D,W)

5.95

Garlic Mushrooms

(V,D)

5.95

Potatoes

Truffle and Hafod
Cheese Fries

(D,SD)

5.95

House Fries

(V)

5.95

Sweet Potato Fries

(V)

5.95

Clotted Cream
Mashed Potato

(V,D)

5.95

Sauces

Garlic and Herb Butter

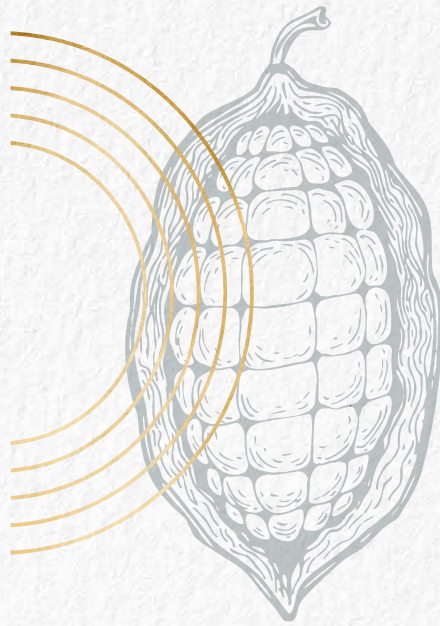
(V,D)

4.95

Welsh Whisky
Peppercorn Sauce

(D,SD)

4.95



Desserts

Textures of Chocolate 'Cake'

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

10.95

Sticky Toffee Pudding

*Welsh whisky toffee sauce, fudge pieces,
Welsh Gold honeycomb ice cream*
(V,W,D,E,S,SD)

9.95

Slow Cooked Rhubarb Compote with Vanilla Custard

*Gingerbread and honeycomb crumble,
honey ice cream*
(V,D,E,W,S)

8.95

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

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts | **Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | **Lifestyle:** 🌱 Plant-based, (V) Vegetarian