

## To Begin

### Abergavenny Artisan Bread

*Welsh salted butter, Halen Môn sea salt*

4.50

## Starters

### The Sorting Room Salad

*Perl Las Welsh blue cheese, prosecco poached pear, candied walnuts, chicory*

7.50

### Glamorgan Baked Soufflé

*Aged Hafod cheese, leeks, sauce mescine*

9.50

### Grilled Octopus

*Trealy Farm smoked paprika chorizo, roasted garlic aioli, herb oil, samphire*

10.00

### Monmouthshire Reared Pork Scotch Egg

*Brecon vodka Bloody Mary sauce*

7.50

### Severn and Wye Penderyn Welsh Whisky Cured Salmon

*Cucumber, dill and honey dressing*

11.50

### Confit Guineafowl

*Baby spinach, crispy bacon, garlic croutons, 62-degree Shervington Farm egg yolk, Pedro Ximénez sherry vinegar dressing*

12.50

### Grilled Black Tiger Prawns

*Garlic, lemon butter*

14.50

### Welsh Coastal Fish Cake

*Lime aioli*

12.50

## Cold Counter

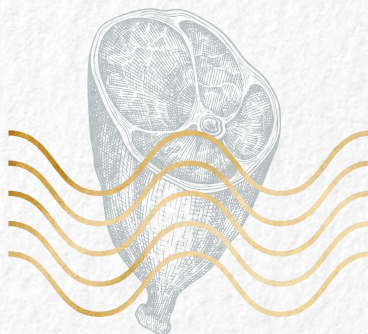
*Trealy Farm Artisan Cured Meats*

### Monmouthshire Air-Dried Ham

13.00

### Rosemary-Cured Welsh Lamb Carpaccio

13.00



### Monmouthshire Air-Dried Beef Bresaola

13.00

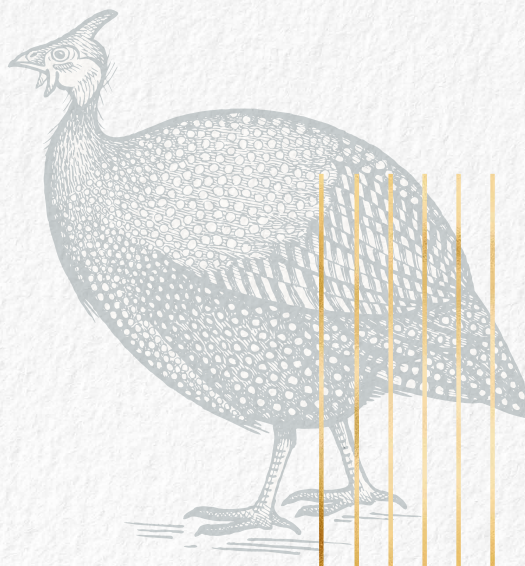
### Monmouthshire Cured Meat Board

15.50



THE SORTING  
ROOM





## Mains

Seasonal Mushroom,  
Celeriac and Spinach Pie

17.50

Spiced Pumpkin  
Risotto

*Toasted chilli pumpkin seeds, Hafod cheese,  
clotted cream*

17.50

Grilled British Reared  
Chicken Breast

*Teriyaki marinade, sautéed greens,  
Sriracha mayonnaise*

17.50

Moroccan Roasted  
Salmon Fillet

*Coriander beurre blanc, baby spinach, harissa  
spiced couscous, spiced lentils*

18.50

Beef Wellington

*Twenty-one day aged Welsh reared  
beef fillet, Perigourdine sauce*

38.00

Braised Welsh Beef  
and Ale Pie

18.50

Thirty-Five Day Dry Aged  
Welsh Reared Beef Sirloin

*Roasted garlic, bone marrow*

29.00

Rack of Brecon Lamb

*Baby spinach, confit shallots,  
olive jus*

33.50

Thirty-Five Day Dry Aged  
Welsh Reared Beef Tomahawk

*Roasted garlic, bone marrow*

42.00



THE SORTING  
ROOM





## Sauces

Garlic and Herb Butter

3.50

Penderyn Whisky  
and Peppercorn

3.50

Creamy Mushroom  
Ragout

3.50

Classic Béarnaise

3.50

## Vegetables

Thyme Roasted  
Carrots

3.50

Brassica and  
Broccoli

3.50

Garlic Mushrooms

3.50

Green Beans  
with Bacon

4.50

## Potatoes

House Fries

3.00

Buttery Mashed Potato

3.00

Welsh Goat's Cheese  
Gratin Potatoes

3.95

Sweet Potato Fries

3.00

Tatws Pum Munud

3.00

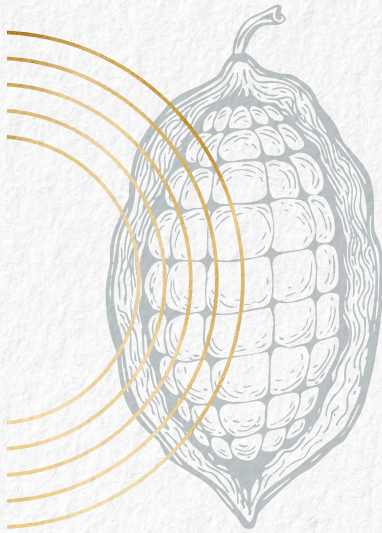
Truffle and Hafod  
Cheese Fries

5.00



THE SORTING  
ROOM





## Desserts

### Sticky Toffee Pudding

*Fudge sauce, Welsh honey ice cream*

5.50

### Apple and Cider Tarte Tatin

*Madagascan vanilla ice cream,  
Taffy Apple cider crème anglaise*

7.00

### Textures of Chocolate 'Cake'

*Melt in the middle hot chocolate sauce*

7.50

### Iced Nougat Parfait

*Praline, amaretto ice cream,  
Frangelico jelly*

6.50

### Paris-Brest

*Salted caramel, Welsh Chantilly cream,  
praline, crème anglaise, gold leaf*

8.50

## Cheese Board

### Welsh Cheese Board

*Perl Wen, Hafod, Caerphilly and Perl Las  
blue cheese, selection of artisan cheese biscuits,  
spiced pear and grape chutney, celery, grapes*

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.*