

Table d'Hôte Lunch Menu

Two courses 24.00

Three courses 29.00

To Begin

Optional course, additional supplement applies

Abergavenny Artisan Bread

Welsh salted butter, Halen Môn sea salt

4.50

Starters

The Sorting Room Salad

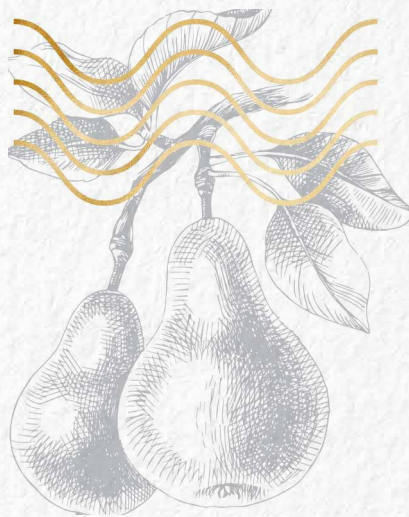
Perl Las Welsh blue cheese, prosecco poached pear, candied walnuts, chicory

Johann Strauss Salad

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

Monmouthshire Reared Pork Scotch Egg

Brecon vodka Bloody Mary sauce



Glamorgan Baked Soufflé

Aged Hafod cheese, leeks, sauce messine

Grilled Octopus

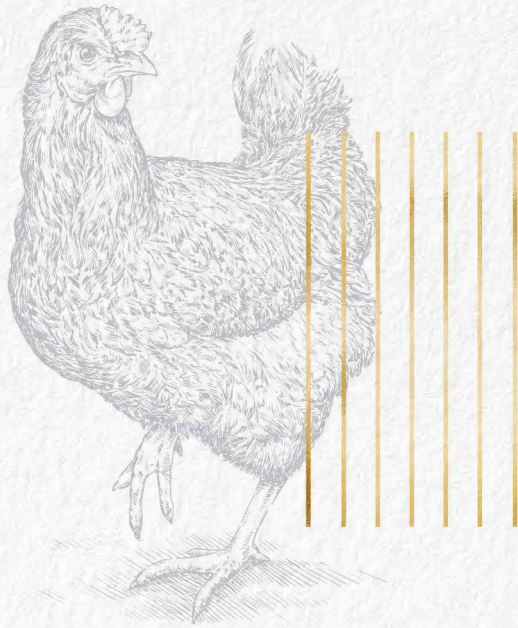
Trealy Farm smoked paprika chorizo, roasted garlic aioli, herb oil, samphire

Welsh Coastal Fish Cake

Lime aioli



THE SORTING
ROOM



Mains

Seasonal Mushroom,
Celeriac and Spinach Pie

Spiced Pumpkin
Risotto

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

Grilled British Reared
Chicken Breast

*Teriyaki marinade, sautéed greens,
Sriracha mayonnaise*

Braised Welsh Beef
and Ale Pie

Moroccan Roasted
Salmon Fillet

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

Twenty-One Day Aged
British Rump Steak

*House fries and your choice of peppercorn,
mushroom or béarnaise sauce*

Potatoes

*Additional supplement
applies*

House Fries
3.00

Buttery Mashed Potato
3.00

Sweet Potato Fries
3.00

Tatws Pum Munud
3.00

Vegetables

*Additional supplement
applies*

Thyme Roasted Carrots
3.50

Brassica and Broccoli
3.50

Garlic Mushrooms
3.50

Green Beans with Bacon
4.50





Desserts

Sticky Toffee Pudding

*Welsh honey ice cream,
fudge sauce*

Apple and Cider Tarte Tatin

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

Iced Nougat Parfait

*Praline, amaretto ice cream,
Frangelico jelly*

Cheese Board

Additional supplement of 5.50 applies

Welsh Cheese

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

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.*