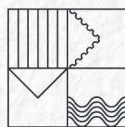


Table d'Hôte
Lunch Menu



THE SORTING
ROOM

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

(V,G,D)

5.25

Starters

Superfood Salad ▼

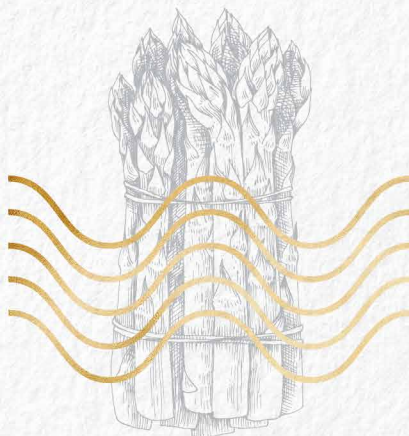
*Chargrilled watermelon, pumpkin seeds,
quinoa, rocket, cucumber, tomato,
spring onion, coriander, vinaigrette (V)*

Monmouthshire Reared Pork Scotch Egg

*Brecon vodka Bloody Mary sauce
(G,S,D,E,SD,C)*

Welsh Coastal Fish Cake

*Lime aioli
(Cr,F,G,E,S,SD,Mu)*



Grilled Octopus

*Trealy Farm smoked paprika chorizo,
roasted garlic aioli, herb oil, samphire
(M,G,S,E,SD,Mu)*

White Onion and Cider Soup ▼

*Granary bread, sunflower spread
(V,G)*

Grilled Asparagus ▼

*Sauce vierge, baby leaf salad
(V,SD)*



Mains

Seasonal Mushroom, Celeriac and Spinach Pie

(V,G,D,E,SD,C)

Spiced Pumpkin Risotto ▼

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

Vegetable Tagine ▼

Chickpeas, raisins and apricots, harissa spiced
couscous and lentils
(V,G)

Grilled British Reared Chicken Breast

Teriyaki marinade, sautéed greens,
Sriracha mayonnaise
(G,S,E)

Braised Welsh Beef and Ale Pie

(G,D,,E,SD)

Moroccan Roasted Salmon Fillet

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

British Rump Steak

House fries (V) and your choice of peppercorn
(D,SD), Mushroom (D,SD) or béarnaise sauce
(V,D,E,SD)

Potatoes

*Additional supplement
applies*

House Fries (V)
3.00

Buttery Mashed
Potato (V,D)
3.00

Sweet Potato Fries (V)
3.00

Tatws Pum Munud (V,D)
3.00

Vegetables

*Additional supplement
applies*

Thyme Roasted
Carrots (V)
3.50

Brassica and
Broccoli (V,D)
3.50

Garlic Mushrooms (V,D)
4.00

Green Beans with
Bacon (D)
4.50



Desserts

Sticky Toffee Pudding

Welsh honey ice cream, fudge sauce
(V,G,D,E,S,SD)

Tonka Bean Soya

Panna Cotta ▼

Fresh fruit salsa (V,S,)

Berries and Sorbet ▼

(V)

Apple and Cider

Tarte Tatin

*Madagascan vanilla ice cream,
Taffy Apple cider crème anglaise*
(V,G,D,E,S,SD)

Iced Nougat Parfait

*Praline, amaretto ice cream,
Frangelico jelly*
(V,G,D,E,N,SD)

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*

(V,C,Se,D,E,G)

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.

▼ Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (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.