



THE SORTING  
ROOM

MENU

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# THE PERFECT MATCH

WALES V ITALY  
14TH MARCH 2026



# FROM SIDE PLATES TO PITCHSIDE IN JUST A FEW STEPS

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THREE COURSES £95



## Starters

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### The Sorting Room Salad

*Perl Las Welsh blue cheese, prosecco poached  
pear, candied walnuts, chicory  
(V,D,C,S,WN,SD)*

### Cauliflower Soup

*Rarebit croquette, sticky sesame  
cauliflower wings  
(V,SD,W,SE)*

### Monmouthshire Reared Chorizo Scotch Egg

*Brecon vodka Bloody Mary sauce  
(E,C,SD,W)*

### Penderyn Single Malt Welsh Whisky Cured Salmon

*Brecon vodka crème fraiche, deep fried  
avocado, pickled cucumber, miniature  
multigrain loaf, lemon  
(F,SD,D,W,E,R)*

## Mains

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### Tuscan Potato & Herb Gnocchi

*Baked lemon, hedgerow garlic cream sauce,  
wild mushrooms, toasted pine nuts, smoked  
dairy free cheese  
(V,W,N,E)*

### Roasted Oak Smoked Salmon Fillet

*Tempura avocado, lime, charred corn salsa,  
harissa spiced couscous, spiced lentils,  
beurre blanc  
(F,D,SD,W)*

### Pan Roasted Garlic & Thyme British Chicken Breast

*Brined in Welsh beer, Tatws Pum Munud with  
confit onions, leeks and bacon lardons, crispy  
chicken crackling, Welsh rarebit and confit  
chicken croquette, Glamorgan ale jus  
(W,S,E,SD,S)*

### Slow Cooked Confit Pork Belly & Crackling

*Black pudding mash, apple purée, braised  
red cabbage, Welsh cider sauce  
(SD,D)*

# Desserts

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## Peanut Butter Parfait

*Peanut brittle, chocolate ganache, caramelised  
banana, shortbread, chocolate soil*  
(V,W,D,E,S,PN)

## Textures of Chocolate 'Cake'

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

## Sticky Toffee Pudding

*Caramel sauce, fudge pieces,  
honeycomb ice cream*  
(V,W,D,E,S)

## Welsh Cheese

*Perl Wen, Hafod, Caerphilly and Perl Las blue  
cheese, artisan biscuits, spiced pear and grape  
chutney, celery, grapes*  
(V,C,SE,D,E,R,W,O,B)



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*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*