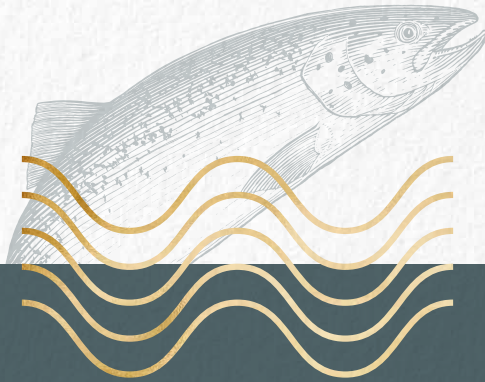


# Lunch Menu

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THE SORTING  
ROOM

Two courses 19.00  
Three courses 25.00



## Starters

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Cauliflower Soup

*Sticky sesame cauliflower wings*

*(V,SD,G,Se)*

The Sorting Room Salad

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

*(V,G,D,C,S,N,SD)*

Monmouthshire Reared

Chorizo Scotch Egg

*Brecon vodka Bloody Mary sauce*

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

# Mains

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## Roasted Salmon Fillet

*Lime, charred corn salsa, harissa spiced  
couscous, spiced lentils, beurre blanc*  
(F,G,D,SD)

## Tuscan Potato and Herb Gnocchi 🌱

*Baked lemon, hedgerow garlic cream  
sauce, wild mushrooms, toasted pine nuts,  
smoked vegan cheese*  
(V,G,N)

## Slow Cooked Pork Belly and Crackling

*Toffee apple, smoked carrot purée, chorizo  
jam, sticky red cabbage, Pommes Anna,  
Welsh cider sauce*  
(G,D,E,SD)

## Pan Roasted Garlic and 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*  
(G,S,E,SD)



## Desserts

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### Sticky Toffee Pudding

*Toffee sauce, fudge pieces,  
Brecon honey ice cream*

*(V,G,D,E)*

### Caramelised Lemon Tart

*Lemon sorbet  
(V,G,D,E,S)*

### Baileys and White Chocolate Cheesecake

*Raspberry gel, Chantilly cream  
(V,G,D,E,S)*

*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.*