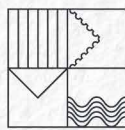
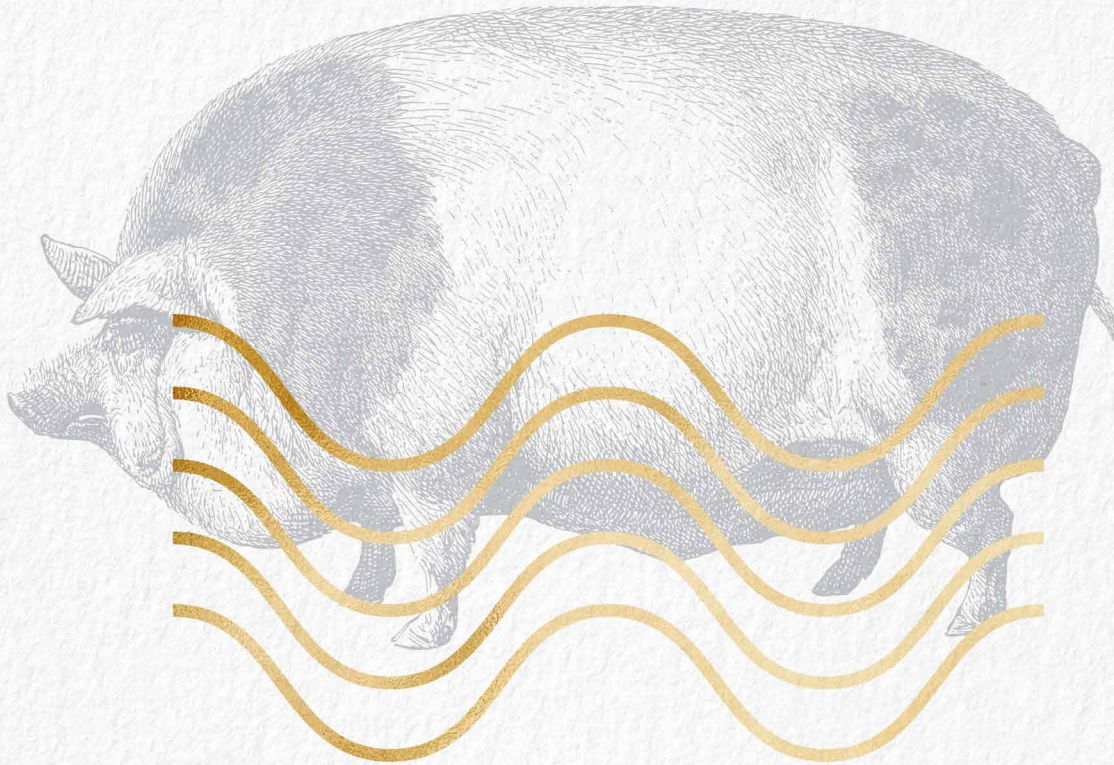


TABLE D'HÔTE DINNER MENU

Two courses 30.00
Three courses 38.00



THE SORTING
ROOM

To Begin

Optional extra course, supplement applies

Ground Bakery Artisan
Sourdough Bread
Welsh salted butter, Halen Môn sea salt
(V,G,D)
5.95

Starters

The Sorting Room Salad
*Perl Las Welsh blue cheese, prosecco
poached pear, candied walnuts,
chicory salad*
(V,D,SD,N)

Cauliflower Soup
*Welsh rarebit croquette, sticky
sesame cauliflower wings*
(V,SD,G,D,E,Se,Mu)

Monmouthshire Reared
Chorizo Scotch Egg
Brecon vodka Bloody Mary sauce
(E,C,SD,G,D,S)

Smoked Mediterranean
Octopus
*Roasted chorizo, squid ink sponge,
tempura samphire, roasted garlic
aioli, herb oil, samphire*
(M,SD,S,Mu,G)

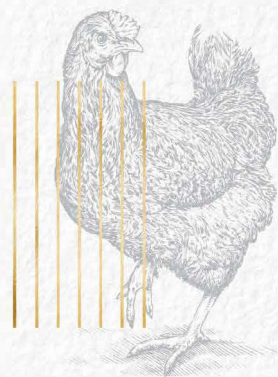
Mains

Mushroom, Leek and
Hafod Welsh Cheddar
Cheese Pie
Glamorgan ale vegetarian gravy
(V,G,D,SD,E)

Braised Welsh Steak
and Ale Pie
Red wine gravy
(G,D,E,SD)

Slow Cooked Pork Belly
and Crackling
*Toffee apple, smoked carrot purée, chorizo
jam, sticky red cabbage, Pommes Anna,
Welsh cider sauce*
(G,D,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,D,E,SD,Mu)



Roasted Oak Smoked
Salmon Fillet
*Tempura avocado, lime, charred corn
salsa, harissa spiced couscous, spiced
lentils, beurre blanc* (E,G,D,SD)

Thirty-Five Day Dry Aged
Welsh Reared Beef Rump
10oz
7.50 supplement
*Triple cooked Maris Piper chips, roasted
garlic, slow roasted tomato, Portobello
mushroom, Penderyn whisky
peppercorn sauce*
(D,SD)

Sauces

Garlic and Herb Butter
(V,D)
4.95

Penderyn Whisky
and Peppercorn (SD,D)
4.95

Creamy Mushroom
Ragout (D,SD)
4.95

Perl Las Blue
Cheese Sauce (D,SD)
4.95

Vegetables & Salad

House Mixed Salad
(V,SD,Mu)
4.95

Thyme and Honey
Roasted Root
Vegetables (V)
4.95

Garlic Mushrooms
(V,D)
4.95

Green Beans, Broccoli
and Peas with Welsh
Butter (V,D)
4.95

Potatoes

House Fries
(V)
4.95

Sweet Potato Fries
(V)
4.95

Pommes Purée
(V,D)
4.95

Truffle and Hafod
Cheese Fries (V,D)
4.95

Desserts

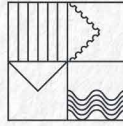
Peanut Butter Parfait
*Peanut brittle, chocolate ganache,
caramelised banana, shortbread,
chocolate soil*
(V,P,G,D,E,S,SD)

Madagascan Vanilla
Bean Crème Brûlée
Forced rhubarb, Celtic shortbread
(V,G,D,E)



Sticky Toffee Pudding
*Toffee sauce, fudge pieces,
Brecon honey ice cream*
(V,G,D,E,S)

Welsh Cheese Selection
*Perl Wen, Hafod Organic, Gorwydd
Caerphilly and Perl Las blue, artisan
cheese biscuits, spiced pear and grape
chutney, celery and grapes*
(V,C,SE,D,E,G)



THE SORTING ROOM

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.