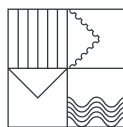


# MENU

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THE SORTING  
ROOM

# Menu

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Three courses 40.00



## To Begin

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

## Starters

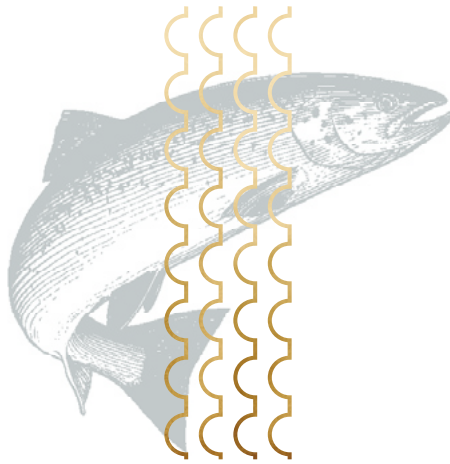
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The Sorting Room Salad  
*Perl Las Welsh blue cheese, prosecco*  
*poached pear, candied walnuts,*  
*chicory salad*  
(V,D,S,N,SD)

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

Monmouthshire Pork and  
Chorizo Scotch Egg  
*Brecon vodka Bloody Mary sauce*  
(E,C,SD,G,D)

Pulled Korean BBQ Beef  
Brisket Croquettes  
*Gochujang aioli, salad cress*  
(G,D,E,S,SD)



## Mains

### 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,E,SD,D,Mu)*

### Slow Cooked Pork Belly with Crackling

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

### Tuscan Potato and Herb Vegan Gnocchi

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

### Roasted Oak Smoked Salmon Fillet

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

### Thirty-Five Day Dry Aged Welsh Reared Beef Rump 226g

*Roasted garlic, slow roasted tomato,  
Portobello mushroom, Penderyn whisky  
peppercorn sauce  
(D,SD)*

## 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

## Vegetables

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



## Desserts

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### Apple and Cider Tarte Tatin

*Mario's award winning vanilla ice cream,  
Welsh cider crème anglaise  
(V,G,D,E,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

*Perl Wen, Gorwydd Caerphilly and Perl  
Las Blue, with a selection of artisan cheese  
biscuits, spiced pear and grape chutney,  
celery and grapes  
(V,C,D,G)*

*A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies.*

*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.