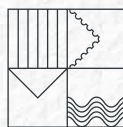
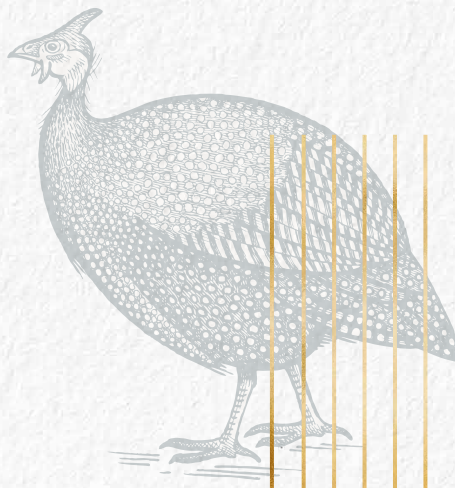


Group À La Carte Menu

For parties of 9 or more



THE SORTING
ROOM



To Begin

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

Starters

Penderyn Single Malt Welsh
Whisky Cured Salmon
*Brecon vodka crème fraîche, deep fried
avocado, pickled cucumber, miniature
multigrain loaf, lemon*
(F,SD,D,G,E)
12.50

Cauliflower Soup
*Welsh rarebit croquette, sticky sesame
cauliflower wings*
(V,SD,G,D,E,Se,Mu)
8.50

Monmouthshire Pork and
Chorizo Scotch Egg
Brecon vodka Bloody Mary sauce
(G,S,D,E,SD)
8.95

Smoked Mediterranean
Octopus
*Chorizo, squid ink sponge, tempura
samphire, roasted garlic aioli, herb oil*
(M,SD,S,Mu,G)
12.50

The Sorting Room Salad
*Perl Las Welsh blue cheese, prosecco
poached pear, candied walnuts,
chicory salad*
(V,D,SD,N)
8.95

Grilled King Prawns
Garlic butter, grilled lemon
(Cr,D)
14.95

Mains

Tuscan Potato and Herb Gnocchi

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

18.95

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)

18.95

Braised Beef and Ale Pie

Red wine gravy
(G,D,E,SD)

20.95

Slow Cooked Pork Belly and Crackling

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

22.95

Roasted Oak Smoked Salmon Fillet

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

22.95

Thirty-Five Day Dry Aged Welsh Reared Beef Rump 10oz

Triple cooked Maris Piper chips, roasted garlic, slow roasted tomato, Portobello mushroom, Penderyn whisky peppercorn sauce
(D,SD)

28.50

Vegetables & Salad

House Mixed Salad

(V,SD)

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

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 Welsh Blue Cheese Sauce

(D,SD)

4.95

Potatoes

House Fries

(V)

4.95

Sweet Potato Fries

(V)

4.95

Pommes Purée

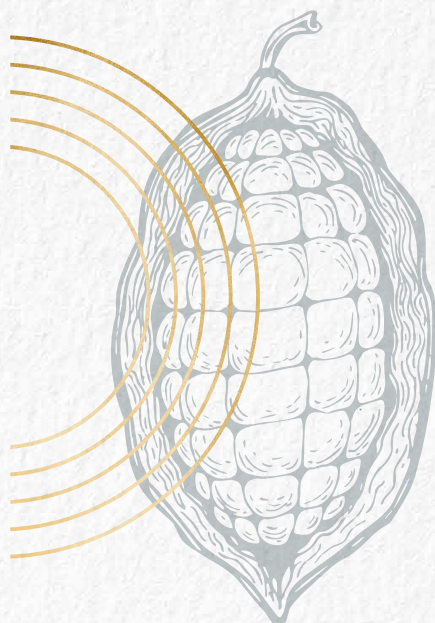
(V,D)

4.95

Truffle and Hafod Cheese Fries

(V,D)

4.95



Desserts

Apple and Cider Tarte Tatin

*Mario's award-winning vanilla ice cream,
Welsh cider crème anglaise*

(V,G,D,E,SD)

8.50

Peanut Butter Parfait

*Peanut brittle, chocolate ganache,
caramelised banana, shortbread,
chocolate soil*

(V,P,G,D,E,S,SD)

8.50

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,D,G)

14.50

Sticky Toffee Pudding

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

(V,G,D,E,S)

7.95

Textures of Chocolate 'Cake'

Melt in the middle hot chocolate sauce

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

10.50

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.