

FESTIVE LUNCH MENU

Three courses 38.00
Two courses 32.00



THE SORTING
ROOM

To Nibble

*Optional extra course,
supplement applies*

Sourdough Bread

*Welsh salted butter, Halen Môn sea salt
(V,G,D)*

5.95

Starters

Superfood Salad

*Chargrilled watermelon, pumpkin seeds,
quinoa, rocket, cucumber, tomato, spring
onion, coriander, vinaigrette
(V,SD)*

Smoked Haddock Fish Cakes Filled with Caerphilly Cheese Sauce

*Garlic aioli, samphire salad
(D,E,F,SD)*

Mains

Baked Bacon Wrapped Turkey Breast

*Sage and onion pork sausage wrapped in
bacon, apricot pork stuffing, vegetables,
herb roasted potato, jus
(SD)*

Spiced Pumpkin Risotto

*Toasted chilli pumpkin seeds,
plant-based cheese, plant-based cream
(V,SD)*



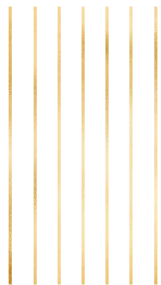
Moroccan Roasted Salmon Fillet

*Coriander beurre blanc, baby
spinach, harissa spiced couscous,
spiced lentils, green beans
(F,G,D,SD,Mu)*

Twenty-One Day Aged 6oz British Rump Steak

*House fries, grilled tomato, mushroom
and your choice of peppercorn, mushroom
or béarnaise sauce
(SD,D)*

Desserts



Plant-Based Chocolate and Orange Tart

*Mandarin custard, orange and ginger gel,
festive fruit compote
(V,S)*

Traditional Christmas Pudding

*Brandy anglaise
(V,G,D,E,N,SD)*

Sticky Toffee Pudding


*Welsh honey ice cream, fudge sauce
(V,G,D,E,S)*

Sicilian Lemon Tart

*Clotted cream, raspberry gel
(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.