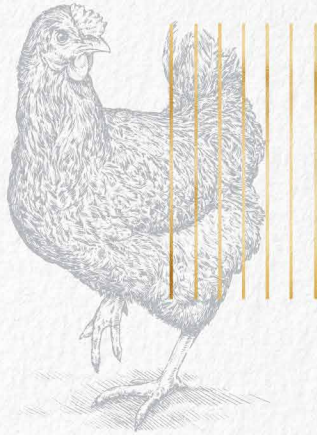


Lunch
Menu



THE SORTING
ROOM

Two courses 22.00
Three courses 26.00



Starters

Monmouthshire Reared Pork and
Sun Dried Tomato Scotch Egg
*Heritage tomato jelly and Henderson's relish,
Brecon vodka Bloody Mary sauce*
(E,C,SD,G,D)

The Sorting Room Salad
*Whipped Pant-Ys-Gawn goat's cheese,
prosecco poached pear, candied
walnuts, chicory*
(V,G,D,C,S,N)

Gwynt-Y-Ddraig Cider and
White Onion Soup
Glamorgan ale rarebit potato doughnuts
(V,SD,G,D,E)

Mains

Tuscan Potato and Herb Plant-Based Gnocchi 🌱

Lemon, hedgerow garlic cream sauce, wild mushrooms, toasted pine nuts, plant-based cheese
(V,G)

Pan Roasted Garlic and Thyme British Chicken Breast

Brined in Welsh sparkling wine, wild mushroom and truffle croquette, Galette potato, Glamor-gan ale thyme jus
(SD,D,G,E)

Slow Cooked Pork Belly

Apple purée, chorizo jam, hispi cabbage wedge, crackling stick, Pommes Anna, Welsh medieval mead jus
(G,D,E,SD)

Roasted Salmon

Lentil dahl, onion pakora, cauliflower curry sauce, mint yoghurt, chilli sauce
(F,G,D,SD)



Desserts

Sticky Toffee Pudding

*Barti spiced Pembrokeshire rum caramel
sauce, fudge pieces, Welsh Gold
honeycomb ice cream*
(V,G,D,E,S,SD)

Vanilla Cheesecake

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

Lemon Drizzle Cake

Eton mess cream
(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.

✓ Plant-based, (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.