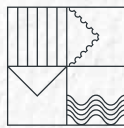
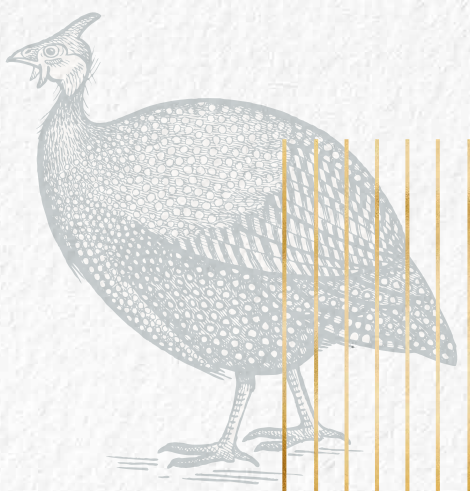


# Group À La Carte Menu

For parties of 9 or more



THE SORTING  
ROOM



## For The Table

Artisan Sourdough  
*Welsh butter with Halen Môn sea salt*  
(V,G,D)  
5.95

Roasted Red Pepper  
Houmous  
*Toasted pumpkin seeds, grilled garlic  
pitta bread (V,G,Se)*  
5.95

House Marinated  
Kalamata Olives  
(V)  
4.95

## Starters

Welsh Lemon and Ginger  
Tea Smoked Duck Breast  
*Shredded duck and watermelon salad,  
duck spring roll, black cherry, watercress*  
(D,SD,G,S,E)  
12.95

The Sorting Room House  
Cured Beetroot Salmon  
*Brecon vodka crème fraîche, cockle  
popcorn, pickled cucumber, capers,  
lemon, mini loaf*  
(F,SD,D,G,E)  
12.50

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)  
8.95

Gwynt Y Ddraig Cider and  
White Onion Soup  
*Glamorgan ale rarebit potato doughnuts*  
(V,SD,G,D,E)  
8.50

The Sorting Room Salad  
*Whipped Pant-Ys-Gawn goat's cheese,  
prosecco poached pear, candied walnuts,  
chicory salad*  
(V,D,C,S,N)  
8.50



## Mains

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

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

30.00

Saag Aloo Crusted  
Roasted Sea Bass

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

24.95

Slow Cooked Pork Belly  
*Apple purée, chorizo jam, hispi cabbage  
wedge, crackling stick, Pommes Anna,  
medieval Welsh mead jus*

(D,E,SD)

22.95

Braised Welsh Steak and  
Glamorgan Ale Pie

*Red wine gravy*  
(C,G,D,E,Mu,SD,S)

20.95

Chestnut Mushroom, Welsh  
Leek and Hafod Welsh  
Cheddar Cheese Pie

*Glamorgan ale vegetarian gravy*  
(V,C,G,D,S,SD,E)

18.95

Pan Roasted Garlic  
and Thyme British  
Chicken Breast

*Brined in Welsh sparkling wine, wild  
mushroom and truffle croquette, galette  
potato, cider thyme jus*

(SD,D,E)

18.50

## Sauces

Garlic and Herb Butter  
(V,D)

4.95

Welsh Whisky Peppercorn  
Sauce (D,SD)

4.95

## Vegetables & Salad

Thyme and Honey Roasted  
Root Vegetables (V)

4.95

Sorting Room House  
Mixed Salad

(V,SD,Mu)

4.95

Green Beans, Broccoli and  
Peas with Welsh Butter

(V,D)

4.95

Garlic Mushrooms

(V,D)

4.95

## Potatoes

Hafod Cheese Fries  
with Red Wine Jus

(V,D)

5.95

House Fries  
(V)

4.95

Sweet Potato Fries  
(V)

4.95

Truffle Mash  
(V,D)

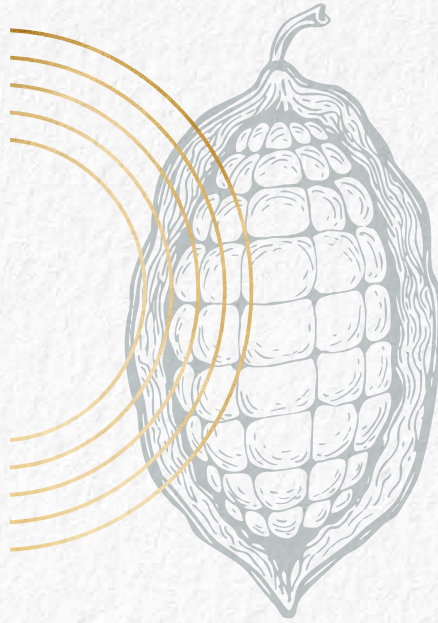
4.95

Sorting Room House  
Fries with Red Wine Jus  
Mayonnaise

(V)

4.95





## Desserts

### Textures of Chocolate 'Cake'

*Melt in the middle hot chocolate sauce*

(V,D,E,G,S)

10.50

### Paris-Brest

*Salted caramel, toasted almond,  
Welsh Chantilly cream, crème anglaise,  
gold leaf*

(V,G,D,E,N)

9.50

### 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

*Barti spiced Pembrokeshire rum  
caramel sauce, fudge pieces, Welsh Gold  
honeycomb ice cream*

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

8.95

### Crème Caramel

*Barti spiced Pembrokeshire rum  
marinated oranges, Celtic shortbread*

(V,G,D,E)

8.50

*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.*

✓ 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.