

Group À La Carte Menu

For parties of 16 or more

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

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

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

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

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

Saag Aloo Crusted Roasted
Sea Bass
*Lentil dahl, onion pakora, cauliflower
curry sauce, mint yoghurt, chilli sauce*
(F,G,D,SD)
24.95

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

Mains

Thirty-Five Day Dry
Aged Welsh Reared Beef
Rump 10oz
*Lemon, Triple cooked Maris Piper chips,
roasted garlic, slow roasted tomato,
Portobello mushroom, Welsh whisky
peppercorn sauce*
(D,SD)
30.00

Slow Cooked Pork Belly
*Apple purée, chorizo jam, hispi cabbage
wedge, crackling stick, Pommes Anna,
medieval Welsh mead jus*
(D,E,SD)
22.95

Tuscan Potato and Herb
Plant-Based Gnocchi ▼
*Lemon, hedgerow garlic cream sauce,
wild mushrooms, toasted pine nuts,
plant-based cheese*
(V,G)
19.95



Potatoes

- House Fries (V)
4.95
- Sweet Potato Fries (V)
4.95
- Truffle Mash (V,D)
4.95

Vegetables

- | | |
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| Thyme and Honey Roasted
Root Vegetables (V)
4.95 | Green Beans, Broccoli and
Peas with Welsh Butter
(V,D)
4.95 |
| Sorting Room House
Mixed Salad
(V,SD,Mu)
4.95 | Garlic Mushrooms
(V,D)
4.95 |

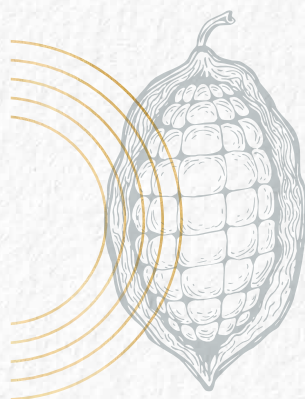
Desserts

- Textures of Chocolate 'Cake'
Melt in the middle hot chocolate sauce
(V,D,E,G,S)

10.50

- 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

- Welsh Cheese Selection
*Perl Wen, Hafod, Caerphilly and Perl Las
blue cheese, artisan cheese biscuits, spiced
pear and grape chutney, celery and grapes*
(V,C,Se,D,E,G)

14.50

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.



THE SORTING
ROOM