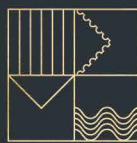
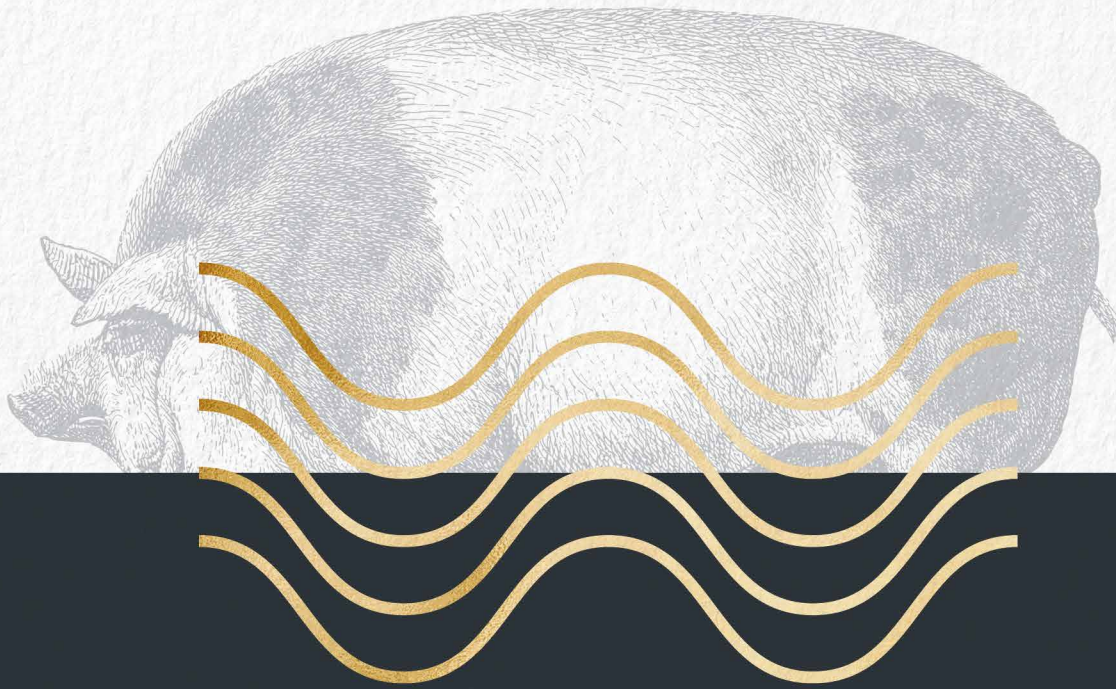


TABLE D'HÔTE DINNER MENU

Two courses 32.00
Three courses 40.00



THE SORTING
ROOM

For The Table

Optional extra course, supplement applies

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,SD)
4.95

Starters

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

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

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


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

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)*
Supplement of 7.50 applies

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

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

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

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,G,E)

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

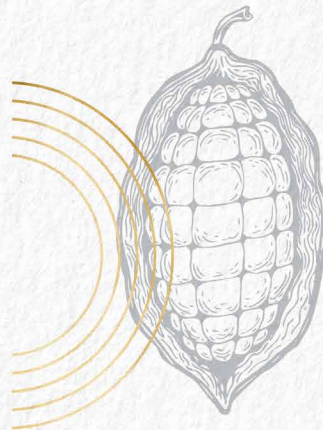
Garlic Mushrooms
(V,D)
4.95

Potatoes

House Fries
(V)
4.95

Sweet Potato Fries
(V)
4.95

Truffle Mash
(V,D)
4.95



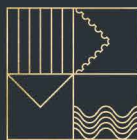
Desserts

Paris-Brest
*Salted caramel, toasted almond,
Welsh Chantilly cream, crème anglaise,
gold leaf*
(V,G,D,E,N)

Apple Tarte Tatin
*Madagascan vanilla ice cream,
crème anglaise*
(V,G,D,E,SD)

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

Crème Caramel
*Barti spiced Pembrokeshire rum
marinated oranges, Celtic shortbread*
(V,G,D,E)



THE SORTING ROOM

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.