## TABLE D'HÔTE LUNCH MENU

Two Courses 35.00





## Starter

Monmouthshire Reared Pork and Chorizo Scotch Egg Black pudding, dressed rocket, apple, pickled spring vegetables, piccalilli ketchup (W.SD.E)

White Onion and Gwynt Y Ddraig Cider Soup Bread roll (SD,W,D)

Baked Brie with Truffle Honey

Habanero jam and wild rocket,

sourdough toast

(V,SD,W,D,E)

The Sorting Room Salad
New season beetroot and radish,
Pant-Ys-Gawn goat's cheese, pear
and cucumber, candied walnut,
Little Gem lettuce
(V,D,WN,SD)

## Main

Roasted Atlantic Cod
Pea purée, tartare sauce, Dulse
seasoned chips
(F,D,SD)

Slow Cooked Pork Belly Spiced pork and apple fritter, Earl Grey soaked prunes, hispi cabbage wedge, Pommes Anna, crackling, granola, cider jus (W,D,SD)

Pan Roasted Chicken Breast Cauliflower, leek, smoked Cerwyn potato gnocchi (SD,D,W,E) Aubergine and Chickpea Tagine 

Lemon and pinenut couscous, toasted pitta, apricot and sultana relish

(V.SD.W)

## Dessert

Gluten Free Chocolate Brownie Fruit compote, raspberry sorbet (V,S) Rhubarb and Apple Crumble

Vanilla custard

(V,W,D,E)

Lemon Drizzle Cake

Lemon sorbet
(V.W.D.E.S)

Madagascan Vanilla Cheesecake Raspberry gel, meringue, clotted cream (V,D,E)

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 arean allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts | Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | Lifestyle: ▶ Plant-based, (V) Vegetarian