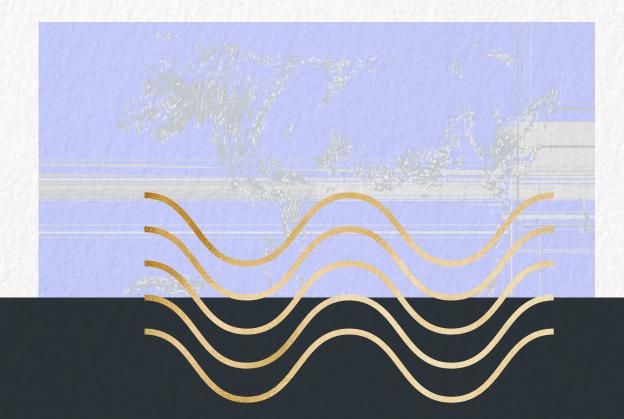
## LUNCH MENU

Three Courses 60.00





## Starter

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

Tuscan Potato and Herb

Gnocchi

Baked lemon, hedgerow garlic

cream sauce, wild mushrooms,

toasted pine nuts, smoked plant-

based cheese

(V,W,E,SD)

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

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

## Main

Slow Cooked Confit Pork Belly and Crackling Black pudding, potato terrine, apple purée, braised red cabbage, Welsh cider sauce (SD,D)

> Roasted Curried Cod Fillet Spiced lentils, Thai green curry sauce, tempura avocado, charred lime (F,W,D,SD)

## Dessert

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

> Manchester Tart With custard (V,D,E,W,S)

Sticky Toffee Pudding Barti Spiced Pembrokeshire rum caramel sauce, fudge pieces, Welsh Gold honeycomb ice cream (V,W,D,E,S,SD) Welsh Cheese Perl Wen, Hafod, Caerphilly and Perl Las Blue, artisan cheese biscuits, spiced pear and grape chutney, celery, grapes (V,C,SE,D,E,W)

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

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

Sirloin Steak 100z Thirty-five day aged Welsh sirloin steak with peppercorn sauce, dauphinoise potatoes, roasted tomato, Portobello mushroom (D,SD)