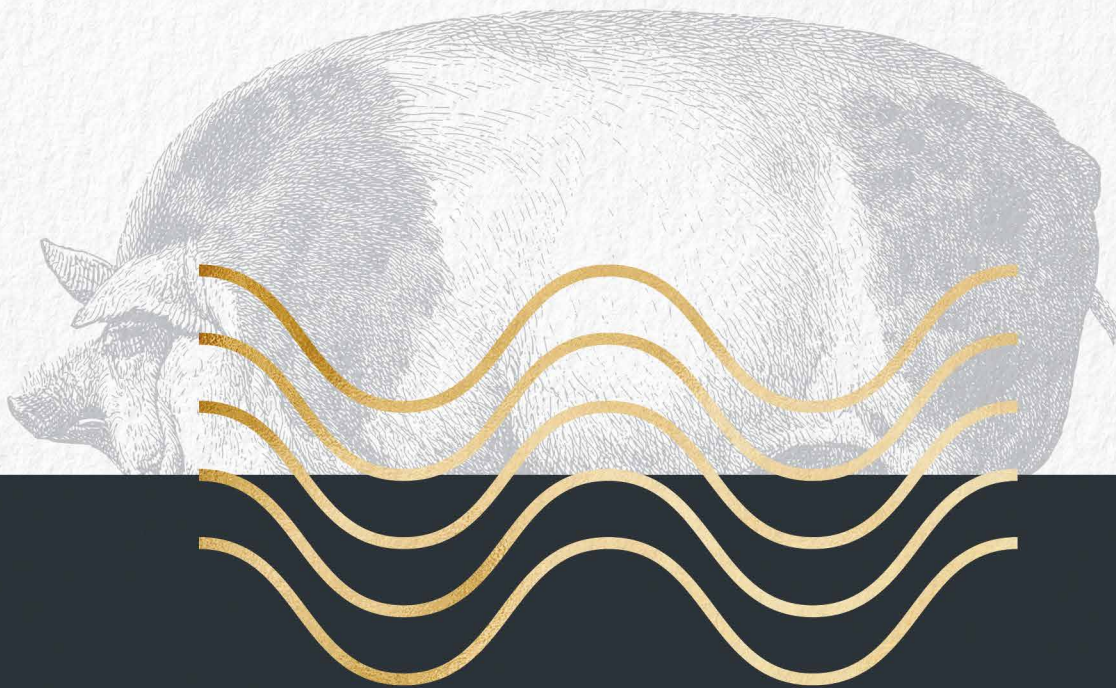


TABLE D'HÔTE LUNCH MENU

Two Courses 24.00

Three Courses 30.00



THE SORTING
ROOM

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 are an 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