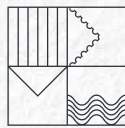
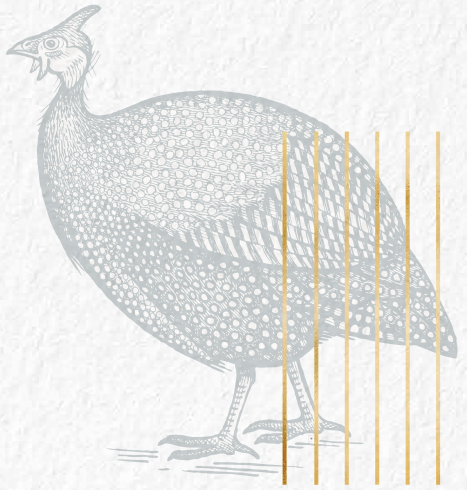


Group À La Carte Menu

For parties of 9 or more



THE SORTING
ROOM



For The Table

Roasted Red Pepper
Houmous
*Toasted pumpkin seeds, grilled garlic
pitta bread*
(V,W,SE,S)
6.95

Artisan Handmade
Sourdough
Welsh butter, Halen Môn sea salt
(V,W,B,D)
5.95

House Marinated
Kalamata Olives (V)
4.95

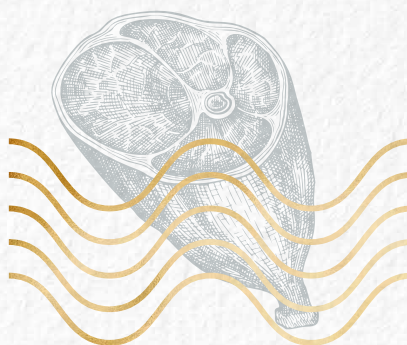
Starters

Severn and Wye Smokery
Smoked Salmon
*Beetroot jam, pickled Japanese mooli,
kohlrabi and turnip, horseradish cream,
toasted ciabatta*
(F,W,D,E,SD,MU)
14.95

Cream of Butternut
Squash Soup
*Gran Levante cheese, chives and herb
oil, sourdough bread*
(V,W,B,D)
9.50

Monmouthshire Reared Pork
and Chorizo Scotch Egg
*Sun dried tomato, vodka Bloody Mary
sauce, Henderson's relish gel*
(W,SD,E)
10.95

Celebration of Duck
'Three Ways'
*Hot smoked duck breast, duck croquette,
duck leg spring roll, puffed spelt,
preserved cherry purée, endive salad*
(R,SP,W,E,SD)
13.95



Curried Cauliflower
and Lentil Salad
*Roasted squash, mango, spinach, tomato,
almond, curry oil*
(V,A)
9.50

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)

34.00

British Fallow Venison

*Confit red cabbage, beetroot, potato
terrine, blackberry jus*

(D,SD)

28.00

Roasted Stone Bass

*Cockle, mussel and prawn chowder, potato
purée, winter and seashore vegetables*

(F,CR,M,D,C)

27.00



Welsh Ale Brined British
Chicken Breast

*Roasted breast and chicken bonbon,
carrot purée, salsify and wild
mushrooms, Pommes Anna, date fondue,
winter truffle*

(SD,D,W,E,R,SP)

25.00

Spiced Tofu 'Rogan Josh'

*Aromatic curry with rice, garlic naan
bread, poppadoms, mango chutney and
plant-based mint raita*

(V,W,SD,S)

24.00

Vegetables & Salad

Thyme and Honey
Roasted Root Vegetables

🌿 (V)

5.95

Sorting Room House

Mixed Salad 🌿

(V,SD,MU)

Green Beans, Broccoli and
Peas with Granola Crumble

(V,D,R,WN,W,B,O,A,P,SE)

5.95

Garlic Mushrooms

(V,D)

5.95

Potatoes

Truffle and Hafod
Cheese Fries

(D,SD)

5.95

Sweet Potato Fries 🌿

(V)

5.95

House Fries 🌿

(V)

4.50

Clotted Cream
Mashed Potato

(V,D)

4.50

Sauces

Garlic and Herb Butter

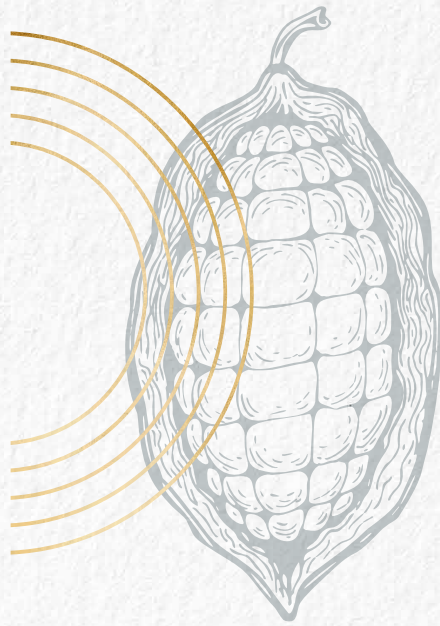
(V,D)

4.95

Welsh Whisky
Peppercorn Sauce

(D,SD)

4.95



Desserts

Cherry and Coffee Tiramisu

*Kirsch-soaked cherries, almond
cantuccini biscuit*
(V,W,A,D,E,SD)

10.00

Sticky Toffee Pudding

*Welsh whisky toffee sauce, fudge pieces,
Welsh vanilla ice cream*
(V,W,D,E,S,SD)

9.50

Sorting Room Bread and Butter Pudding

Welsh double cream vanilla custard
(V,W,D,E,S,SD)

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,W,O,B)

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.

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