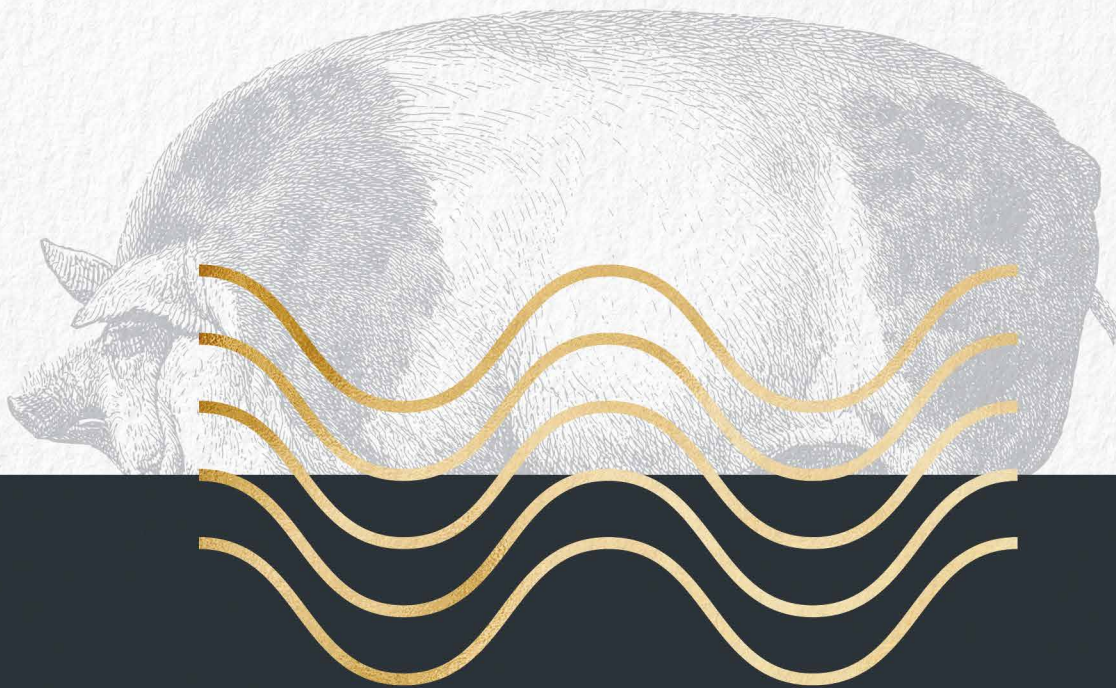


TABLE D'HÔTE DINNER MENU

Two Courses 38.00

Thee Courses 46.00



THE SORTING
ROOM

For The Table

Optional extra course, supplement applies

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)

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

Baked Brie with
Truffle Honey
*Habanero jam and wild rocket on
sourdough toast*
(V,D,SD,W)

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

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)

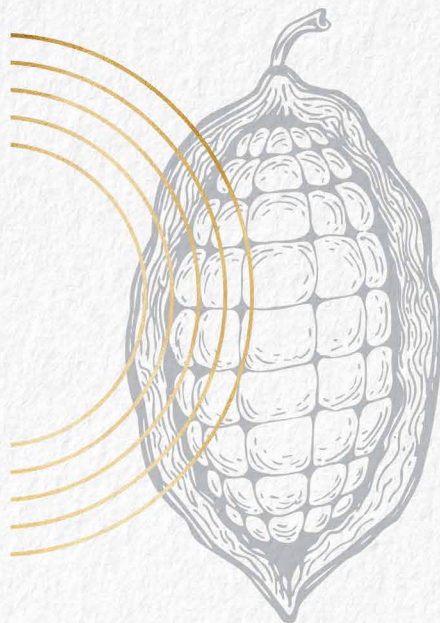
British Fallow Venison
*Confit red cabbage, beetroot, potato
terrine, blackberry jus*
(D,SD)

Slow Cooked Pork Belly
*Dauphinoise potato, sticky red cabbage,
sweet potato, burnt apple purée, black
pudding and crackling*
(W,B,D,SD)

Roasted Stone Bass
*Cockle, mussel and prawn chowder, potato
purée, winter and seashore vegetables*
(F,CR,M,D,C)

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)

Spiced Tofu 'Rogan Josh'
*Aromatic curry with rice, garlic naan
bread, poppadoms, mango chutney and
plant-based mint raita*
(V,W,SD,S)



Desserts

Cherry and Coffee Tiramisu

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

Sticky Toffee Pudding

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

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)

Sorting Room Bread and Butter Pudding

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

Chocolate Brownie 🌿

Fruit compote, raspberry sorbet
(V,S)

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



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