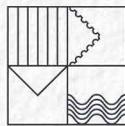
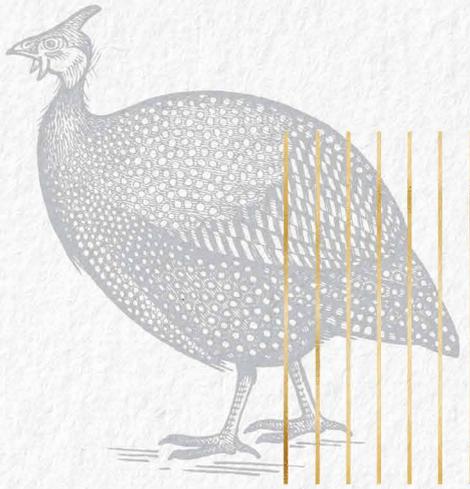


# Group À La Carte Menu

For parties of 9 or more



THE SORTING  
ROOM



## For the Table

House Marinated  
Kalamata Olives

(V)

4.95

Artisan Handmade  
Sourdough

*Welsh butter, Halen Môn sea salt*

(V,W,B,D)

5.95

Smoked Paprika Houmous

*Sumac roasted pumpkin seeds,  
grilled pitta bread*

(V,W,SE,E,D)

6.95

## Starters

Sorting Room Salad

*New season beetroot and radish, smoked  
Applewood plant-based cheese, pear and  
cucumber, candied walnuts, little gem  
lettuce, house dressing*

(V,W,N,SD)

9.95

Leek, Potato and Welsh Gwynt  
Y Ddraig Cider Soup

*With rarebit croutes*

(V,SD,W,D,MU)

9.95

Nduja Scotch Egg

*Pickles, spring salad, house salad cream*

(W,SD,E,D)

10.95

Grilled Whole King Prawns

*Garlic butter, lemon, buttered samphire*

(CR,D)

14.95

Traditional Oak Smoked  
Duck Breast and Duck Leg  
Bonbon

*Smoked duck breast, duck leg bonbon,  
charred little gem lettuce, mint vinegar  
gel, watermelon, croutons, feta,  
black olive crumble*

(SD,W,D,E)

14.95

## Mains

Thirty-Five Day Dry Aged  
Welsh Reared Sirloin  
Steak 8oz

*Triple cooked Maris Piper chips, roasted  
garlic, slow roasted tomato, Portobello  
mushroom, Welsh whisky  
peppercorn sauce*  
(D,SD)

33.00

Slow Cooked Pork Belly

*Heritage carrots, Roscoff onions,  
chive mash, pickled apple, Gwynnt  
Y Ddraig cider sauce*  
(W,D,SD)

26.00



Pan Seared Lightly Cured  
Stone Bass

*Welsh ale scraps and minted peas, gin  
tartare sauce and malt vinegar gel,  
Pommes Anna terrine fries, charred  
lemon, béarnaise sauce*  
(F,SD,E,D)

25.00

Pan Roasted Brined British  
Chicken Breast

*Red pepper and cream cheese croquette,  
smoked leek fondant, shallot purée,  
tarragon sauce Ivoire*

(SD,D,W,E)

25.00

Tandoori Roasted  
Cauliflower 🌿

*Sumac basmati rice, naan bread,  
poppadoms, lime pickle, mango chutney*  
(V,W,SD)

25.00

## Vegetables & Salad

Sorting Room House  
Mixed Salad 🌿

(V,SD,MU)

5.95

Green Beans, Broccoli and  
Peas with Granola Crumble

(V,D,W)

5.95

Garlic Mushrooms

(V,D)

5.95

## Sauces

Garlic and Herb Butter  
(V,D)

4.95

Welsh Whisky  
Peppercorn Sauce  
(D,SD)

4.95

## Potatoes

Truffle and Hafod  
Cheese Fries

(V,D)

5.95

Sweet Potato Fries 🌿  
(V)

5.95

House Fries 🌿  
(V)

5.95

Clotted Cream  
Mashed Potato

(V,D)

5.95

## Desserts

Plant-Based Chocolate  
Delice Twist 🌿

Raspberry sorbet, berry compote  
(V,S)

7.95

Yorkshire Rhubarb  
Custard Tart

Meringue, raspberry sorbet,  
grenadine gel  
(V,W,D,E,SD)

8.95

Carrot Cake with  
Mascarpone Cream

Candied ginger, basil gel, Greek  
style yoghurt ice cream  
(V,W,D,E,S,SD)

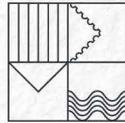
9.95

## Cheese Board

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



THE SORTING  
ROOM

*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