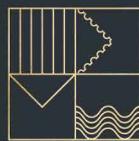
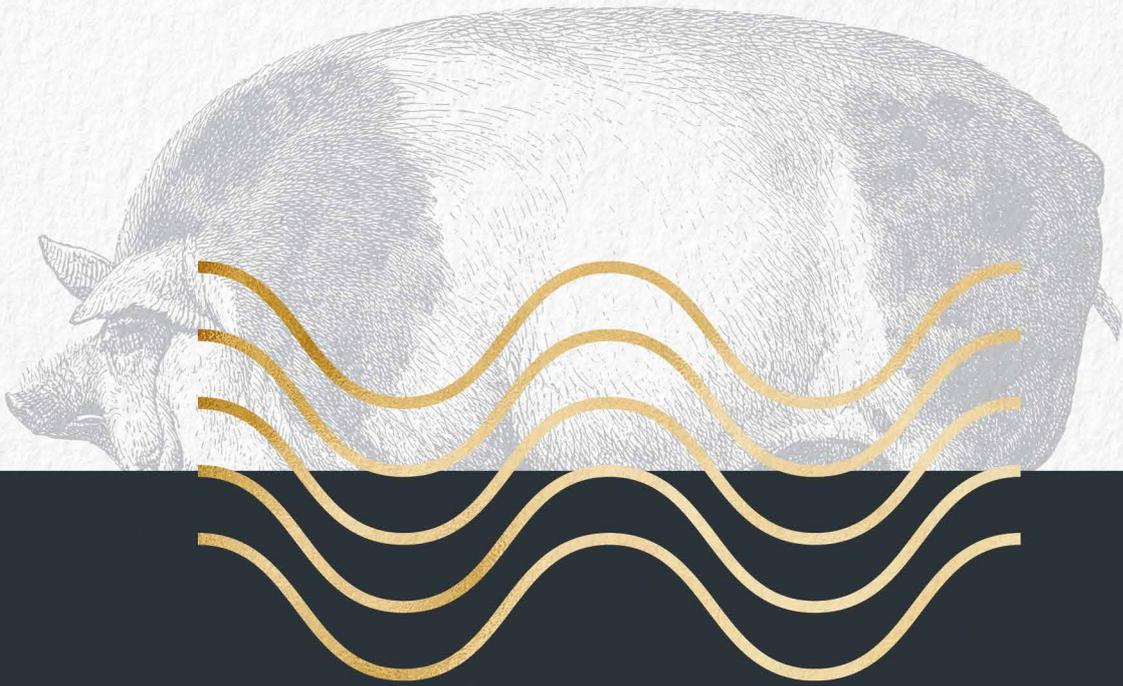


TABLE D'HÔTE DINNER MENU

Two Courses 38.00

Three 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

Leek, Potato and Welsh
Gwynt Y Ddraig Cider Soup
With rarebit croutes
(V,SD,W,D,MU)

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)

Baked Brie with Spiced
Hot Honey
*Habanero jam and wild rocket,
on toasted sourdough*
(V,D,SD,W,B)

Nduja Scotch Egg
Pickles, spring salad, house salad cream
(W,SD,E,D)

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)

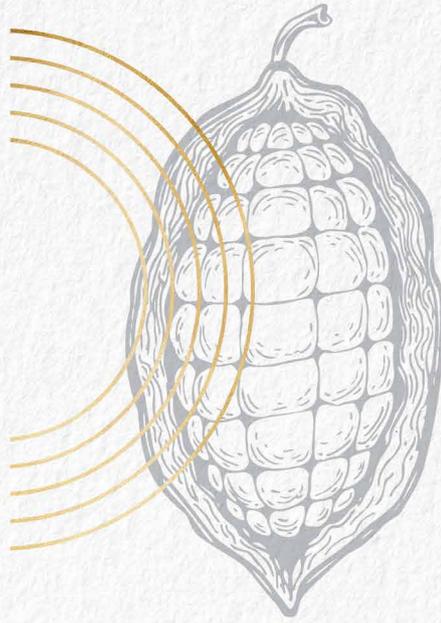
Slow Cooked Pork Belly
*Heritage carrots, Roscoff onions, chive
mash, pickled apple, Gwynt
Y Ddraig cider sauce*
(W,D,SD)

Hand Crafted Welsh
Steak and Ale Pie
*Braised Welsh steak and smooth Welsh
bitter, red wine gravy*
(C,W,D,E,MU,SD,S)
Please allow thirty minutes cooking time



Pan Roasted Brined British
Chicken Breast
*Red pepper and cream cheese croquette,
smoked leek fondant, shallot purée,
tarragon sauce Ivoire*
(SD,D,W,E)

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



Desserts

Yorkshire Rhubarb Custard Tart

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

Carrot Cake with Mascarpone Cream

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

Lemon and Vanilla Basque Cheesecake

*Spanish-style baked cheesecake with
burnished exterior, crème caramel-style
bittersweet notes and creamy light centre*
(V,E,D,W)

Plant-Based Chocolate Delice Twist 🌿

Raspberry sorbet, berry compote
(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



THE SORTING
ROOM