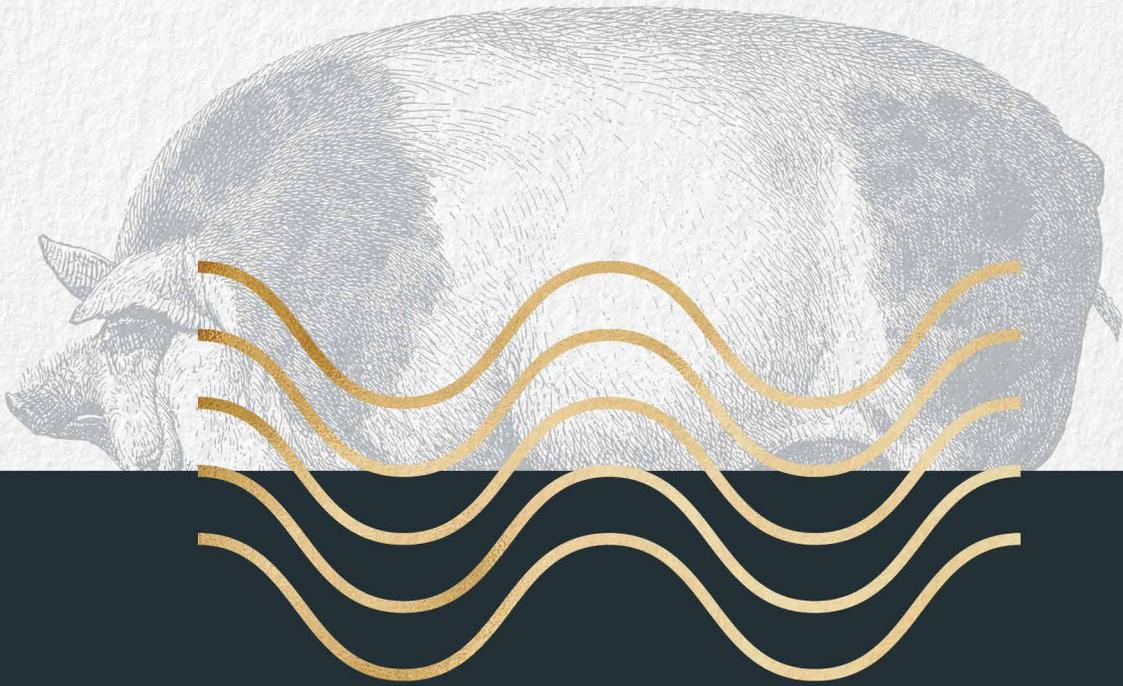


# TABLE D'HÔTE LUNCH MENU

Two Courses 24.00

Three Courses 30.00



THE SORTING  
ROOM

## For The Table

### Artisan Handmade Sourdough

*Welsh butter, Halen Môn sea salt*  
(V,W,B,D)

5.95

### House Marinated Kalamata Olives

(V)

4.95

## Starters

### Nduja Scotch Egg

*Pickles, spring salad, house salad cream*  
(W,SD,E,D)

### Baked Brie with Spiced Hot Honey

*Habanero jam and wild rocket,  
on toasted sourdough*  
(V,D,SD,W,B)

### 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,WN,SD)

## Mains

### Slow Cooked Pork Belly

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

### 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)

### Beer Battered Fish and Chips

*Gin tartare sauce and malt vinegar gel,  
fries, charred lemon*  
(F,SD,E,D)

## Desserts

### Carrot Cake with Mascarpone Cream

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

### Yorkshire Rhubarb Custard Tart

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