



THE SORTING  
ROOM

MENU

---

# THE PERFECT MATCH

WALES V IRELAND  
20TH FEBRUARY 2027

---

*Three Courses 130.00*



FROM SIDE PLATES  
TO PITCHSIDE IN  
JUST A FEW STEPS

---



# To Nibble

---

## Ground Bakery Artisan Bread

*The Sorting Room's marinated olives,  
Halen Môn sea salt butter  
(V,W)*

# Starters

---

## Smoked Mediterranean Octopus

*Roasted chorizo, tempura samphire,  
roasted garlic aioli, herb oil  
(M,E,W,SD)*

## Gazpacho Salad

*Heritage seasonal tomatoes, cucumber, basil,  
red pepper, organic dairy-free cheese  
(V,SD)*

## Duck Liver Parfait

*Braeburn apple and plum chutney,  
micro cress, toasted brioche  
(SD,D,E,W)*

## Monmouthshire Reared

*Chorizo Scotch Egg  
Brecon vodka Bloody Mary sauce  
(E,C,SD,W,D)*

# Mains

---

## Beef Wellington

*Thirty-five day aged Welsh reared beef fillet,  
Perigourdine sauce, green beans and pancetta,  
dauphinoise potatoes  
(W,D,E,SD)*

## Tuscan Potato

*& Herb Vegan Gnocchi *  
*Baked lemon, hedgerow garlic cream sauce,  
wild mushrooms, toasted pine nuts, smoked  
dairy-free cheese (V,W,N)*

## Pan Roasted Garlic & Thyme

### British Chicken Breast

*Brined in Welsh beer, Tarws Pum Munud  
with confit onions, leeks and bacon lardons,  
crispy chicken crackling, Glamorgan Ale jus  
(W,S,E,SD)*

## Pan Fried Sea Bass

*Harissa spiced Mediterranean vegetables,  
couscous, spiced lentils, beurre blanc, lime  
(F,W,D,SD)*

# Desserts

---

## Salted Caramel Brownie

*Indulgent chocolate brownie, raspberry gel,  
dairy-free ice cream (V,N)*

## Textures of Chocolate 'Cake'

*Melt in the middle hot chocolate sauce  
(V,D,E,W,S)*

## Berry Dome Cheesecake

*Shortbread, raspberry gel  
(V,W,D,E,S)*

## Welsh Cheese Board

*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)*

## Sticky Toffee Pudding

*Toffee sauce, fudge pieces, Brecon  
honey ice cream  
(V,W,D,E,S)*



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*