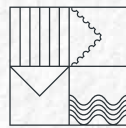
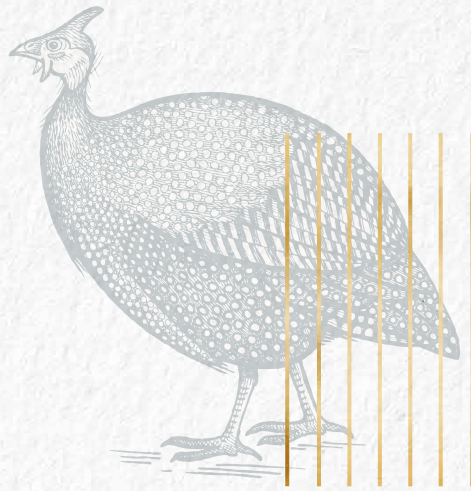


# Group À La Carte Menu

For parties of 9 or more



THE SORTING  
ROOM



## For the Table

House Marinated  
Kalamata Olives

(V)

4.95

Artisan Handmade  
Sourdough Bread

*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

Courgette and Summer  
Garden Herb Soup

*With rarebit croutes*  
(V,SD,W,D,MU)

9.95

The Sorting Room Salad

*New season beetroot and radish,  
Pant-Ys-Gawn goat's cheese, heritage  
Isle of Wight tomatoes and cucumber, Little*

*Gem lettuce*  
(V,D,SD)

9.95

Octopus Salad

*Mediterranean octopus tentacles,  
cucumber, papaya and cherry tomato,  
salmon roe*

(M,E,F,SD)

13.95

Nduja Scotch Egg

*Salsa verde, mustard frills,  
crispy pancetta*  
(W,SD,E,F,MU)

10.95

## Mains

Thirty-Five Day Dry Aged  
Welsh Reared Sirloin  
Steak 8oz  
*Roscoff onion, watercress salad, triple  
cooked Maris Piper chips, Welsh whisky  
peppercorn sauce*  
(D,SD)  
33.00



Seared Pork Chop  
*Charred hispi cabbage, romesco sauce,  
black garlic ketchup, parsley pistou,  
savoury granola*  
(A,W,SD)  
26.00

Pan Roasted Brined British  
Chicken Breast  
*Wild mushroom, apricot and thigh  
galantine, roasted cauliflower, shallot  
purée, mustard velouté*  
(SD,D,W,MU)  
25.00

Seared Hake  
*Chard, confit fennel, lemon purée, black  
olives, tomato and lemon verbena sauce*  
(F,SD,E,D)  
25.00

## Plant-Based

Tandoori Roasted  
Cauliflower 🌿  
*Sumac basmati rice, naan bread,  
poppadoms, lime pickle, mango chutney*  
(V,W,SD)  
25.00



## Sides

Tenderstem Broccoli,  
Romesco and Savoury  
Granola (V,A,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

House Fries (V)  
5.95  
Buttered New Potatoes  
with Dill (V,D)  
5.95

# Desserts

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## Textures of Chocolate 'Cake'

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

10.95

## Eton Mess

*Marinated strawberries, meringue,  
Chantilly cream, vanilla ice cream*  
(V,W,D,E,SD)

9.95

## Lemon Posset

*Shortbread biscuit, roasted fig soup*  
(V,E,D,W)

9.95

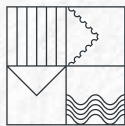
# Cheese Board

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## Welsh Cheese Selection

*Perl Wen, Hafod, Vintage 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