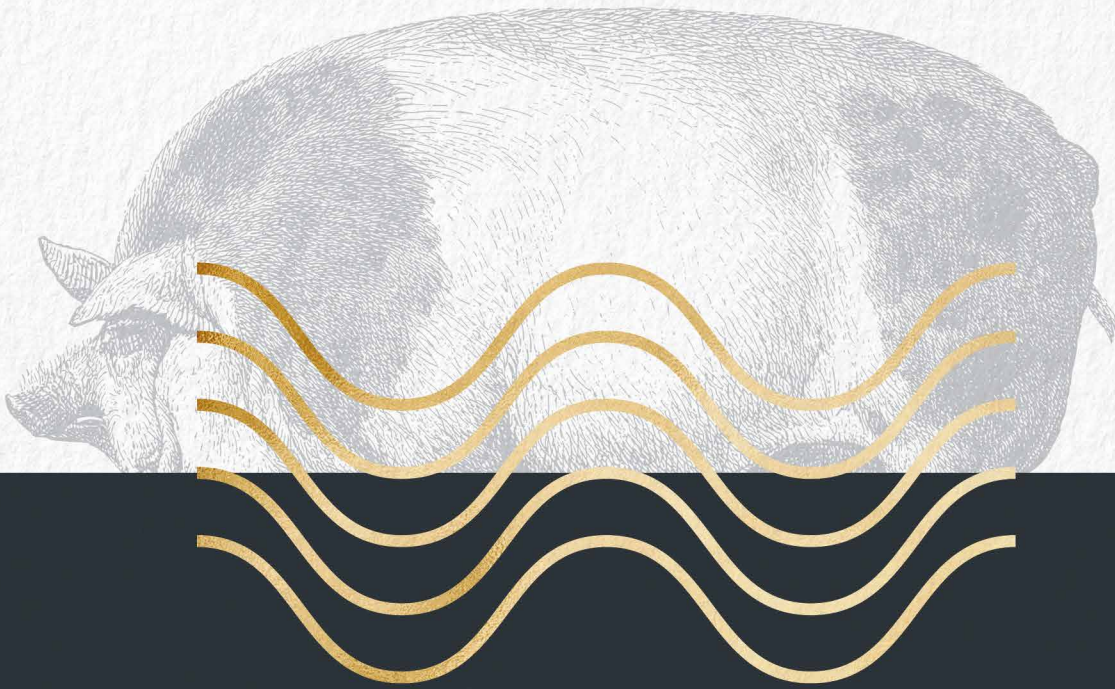


# TABLE D'HÔTE DINNER MENU

Two Courses 38.00

Three Courses 46.00



THE SORTING  
ROOM

# For The Table

*Optional extra course, supplement applies*

Artisan Handmade  
Sourdough Bread  
*Welsh butter, Halen Môn sea salt*  
(V,W,B,D)  
5.95

House Marinated  
Kalamata Olives  
(V)  
4.95

## Starters

Courgette and Summer  
Garden Herb Soup  
*With rarebit croutes*  
(V,SD,W,D,MU)

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)

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

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

## Mains

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

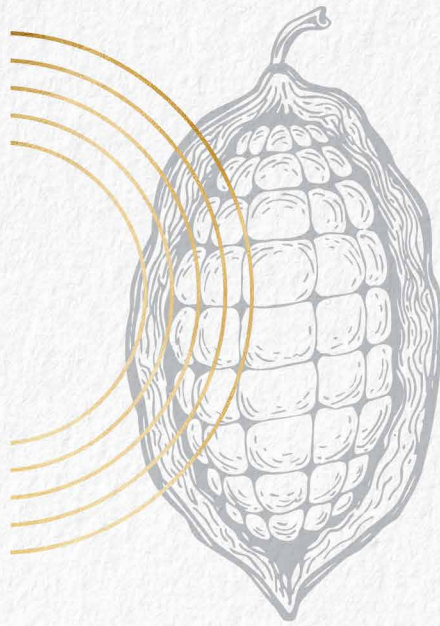
Pan Roasted Brined British  
Chicken Breast  
*Wild mushroom, apricot and thigh  
galantine, roasted cauliflower, shallot  
purée, mustard velouté*  
(SD,D,W,MU)

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

Thirty-Five Day Dry Aged  
Welsh Reared Sirloin  
Steak 8oz  
Supplement of 5.00  
*Roscoff onion, watercress salad, triple  
cooked Maris Piper chips, Welsh whisky  
peppercorn sauce*  
(D,SD)

## Plant-Based

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



## Desserts

Cherry and White Chocolate  
Mille-Feuille  
*Spiced peach compote,  
white chocolate ice cream*  
(V,W,D,E,S,SD)

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

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

Welsh Cheese Selection  
*Supplement of 5.00*  
*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)

*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