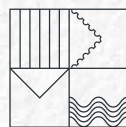
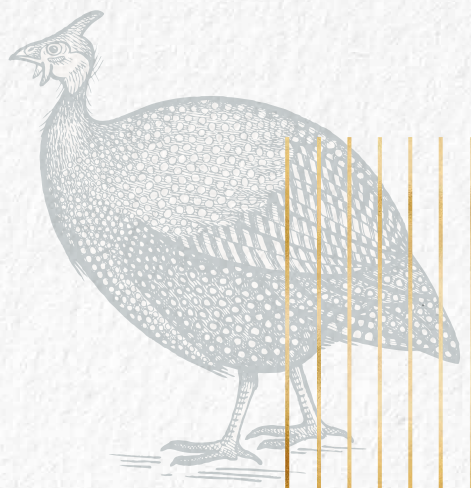


Group À La Carte Menu

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

Starters

Ginger and Pumpkin Soup 🍂

*Apricot chutney, Welsh plant-based
cheese toastie*

(V,SD,W,MU)

9.95

Black Pudding Scotch Egg

*Celeriac, radicchio and apple remoulade,
swede purée*

(W,SD,E,MU,C,D)

10.95

Smoked Duck Breast

*Pickled walnuts and blackberries, red
cabbage gel, squash purée, Romanesco*

(SD)

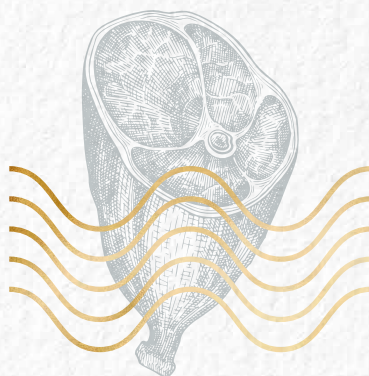
13.95

The Sorting Room Salad

*Heritage beetroot, Pant-Ys-Gawn
goat's cheese, champagne poached pear,
cucumber, candied walnuts, chicory
endive, house dressing*

(V,D,SD,WN)

9.95



Grilled Whole King
Prawns

Harissa butter, lemon, buttered samphire

(CR,D)

15.95

Mains

Beef Wellington

Thirty-five day aged Welsh reared beef fillet, onion jam, gratin potato, carrot purée, crispy bacon and fine beans, Perigourdine sauce
(W,D,E,SD)

58.00

Welsh Venison Loin

Hazelnut crusted venison loin, haunch croquette, celeriac terrine, red cabbage, beetroot purée, red wine jus
(W,SD,E,MU,D,C,H)

39.00

Thirty-Five Day Dry Aged Welsh Reared Sirloin Steak 8oz

Roscoff onion, garlic mushroom, wild rocket and pickled shallot salad, triple cooked Maris Piper chips, Penderyn Welsh whisky peppercorn sauce
(D,SD)

35.00

Slow Cooked Confit

Pork Belly

Nduja mash, hot honey roasted carrots, Cavolo Nero, crackling, cider jus
(SD)

28.00

Handcrafted Welsh Steak and Ale Pie

Braised Welsh steak and smooth Welsh bitter, red wine jus
(C,W,D,E,MU,SD,S)

26.00

Please allow thirty minutes cooking time

Vegetable and Welsh Cheese Handcrafted Pie

Butternut squash, Welsh blue cheese, roasted Welsh leeks, garlic chestnut mushrooms
(V,W,D,E)

26.00

Please allow thirty minutes cooking time

Welsh Ale Brined British Chicken Breast

Chicken croquette, carrot purée, salsify and wild mushrooms, Dauphinoise potato, chicken crackling, Welsh ale jus
(SD,D,W,E,R,SP)

25.00

Roasted Hake

Saffron risotto, salsa verde, buttered samphire, kale, charred lemon
(F,D,SD)

25.00

Plant-Based

Salt and Chilli Katsu Tofu 🌿

Tempura tofu, Japanese aromatic katsu curry sauce, sticky jasmine rice, salt and chilli bok choy
(V,W,SD,S)

26.00

Sides

Truffle and Hafod Cheese Fries (D,SD)

5.95

House Fries (V)

5.95

Sweet Potato Fries (V)

5.95

Smoked Creamed Potato

(V,D)

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

Desserts

Textures of Chocolate
'Cake'
Melt in the middle hot chocolate sauce
(V,D,E,W,S)
10.95

Sticky Toffee Pudding
Toffee sauce, Welsh Gold ice cream
(V,W,D,E,SD)
8.95

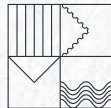
Tirami-Choux Paris-Brest
*Coffee crèmeux, coffee tuile,
mascarpone cream*
(V,W,D,E,SD)
9.95

Chestnut, Pear and Lemon
*Poached pear, chestnut cream,
candied lemon zest, candied chestnut,
shortbread*
(V,E,D,W)
8.95

Triple Chocolate Chip
Brownie 🍫
Raspberry sorbet (S)
7.95

Cheese Board

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