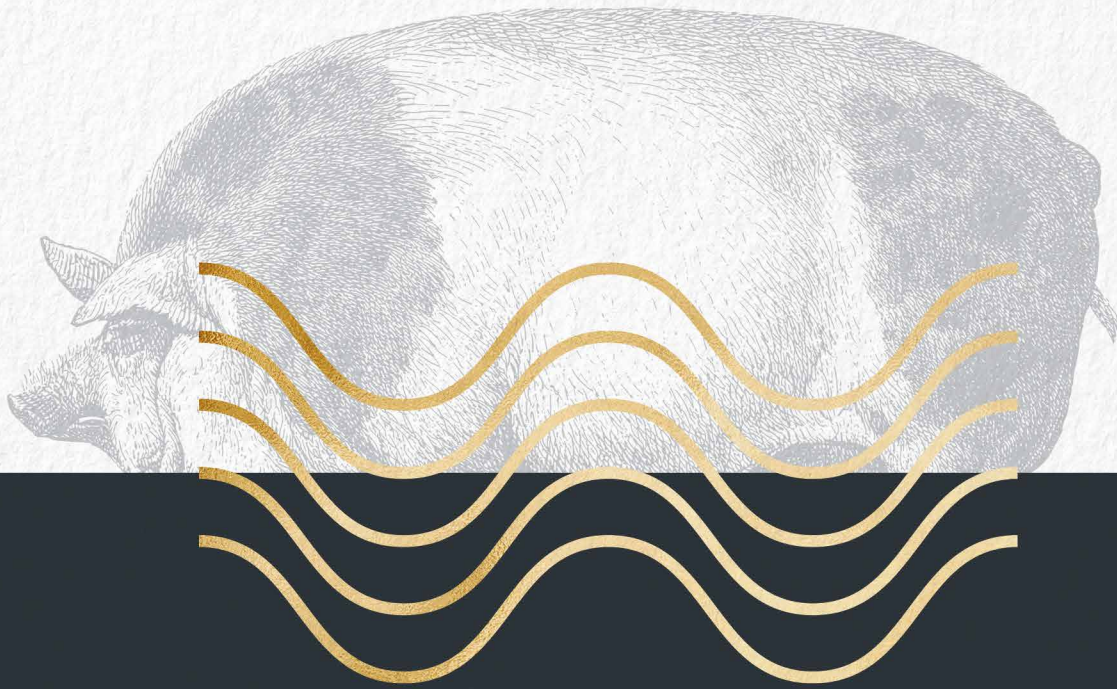


TABLE D'HÔTE DINNER MENU

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

Ginger and Pumpkin Soup 🍂
*Apricot chutney, Welsh plant-based
cheese toastie*
(V,SD,W,MU)

Black Pudding Scotch Egg
*Celeriac, radicchio and apple remoulade,
swede purée*
(W,SD,E,MU,C,D)

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)

Smoked Duck Breast
*Pickled walnuts and blackberries,
red cabbage gel, squash purée, Romanesco*
(SD)

Severn & Wye Smoked
Salmon and Almond Dukkha
*Cucumber and fennel relish, dill oil,
buttermilk sauce*
(SD,D,A,SE)

Mains

Thirty-Five Day Dry Aged
Welsh Reared Sirloin Steak
8oz
Supplement of 5.00
*Roscoff onion, garlic mushroom, wild
rocket and pickled shallot salad, triple
cooked Maris Piper chips, Penderyn
Welsh whisky peppercorn sauce*
(D,SD)

Slow Cooked Confit
Pork Belly
*'Nduja mash, hot honey roasted carrots,
Cavolo Nero, crackling, cider jus*
(SD)

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)

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

Plant-Based

Smoked Aubergine,
Squash, Onion and
Chickpea Tagine 🍂
*Lemon and pinenut couscous,
toasted pitta, apricot and
sultana relish*
(V,W,SD,S)

Sides

Savoy Cabbage, Pancetta
and Snowdonia Black
Bomber Cheese (V,A,W)
5.95

Garlic Mushrooms (V,D)
5.96

Potatoes

Truffle and Hafod
Cheese Fries (D,SD)
5.95

House Fries (V)
5.95

Sweet Potato Fries
(V)
5.95

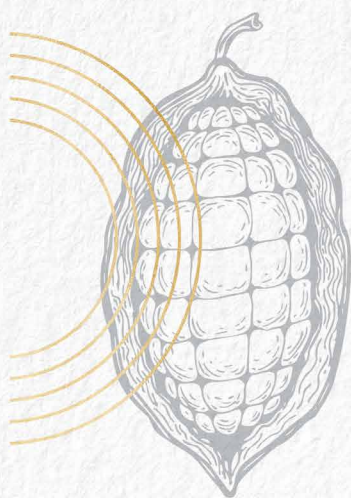
Smoked Creamed Potato
(V,D)
5.95

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)

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

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

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

Triple Chocolate Chip Brownie 🍫
Raspberry sorbet
(S)

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 (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