



THE SORTING
ROOM



12th – 19th September 2025



RESTAURANT WEEK

Starter & Main Course £35 per person

To Nibble

Optional course, supplement applies

Artisan Handmade Sourdough

£5.95

Welsh butter with Halen Môn sea salt (V,W,B,D)

Starters

Duet of Duck

Duck croquette, duck leg spring roll, puffed spelt, preserved cherry purée, endive salad (R,SP,W,E,SD)

Monmouth Reared Pork and Chorizo Scotch Egg

Sun dried tomato, vodka Bloody Mary sauce, Henderson's relish gel (W,SD,E)

Curried Cauliflower & Lentil Salad

Roasted squash, mango, spinach, tomato, almond, curry oil (V,A)

Mains

British Rump steak 8oz

Triple cooked Maris Piper chips, roasted garlic, slow roasted tomato, Portobello mushroom, creamy Diane sauce (D,MU,SD)

British Fallow Venison

Confit red cabbage, beetroot, potato terrine, blackberry jus (D,SD)

Roasted Stone Bass

Potato purée, seashore vegetables, white wine cream sauce (F,CR,M,D,C)

Welsh Beef Bourguignon Hand Crafted Pie

Red wine gravy, pancetta, whole shallots, button mushrooms, thyme (W,S,D,E,SD,MU,C)

Please allow 30 minutes cooking time

Spiced Tofu 'Rogan Josh'

Aromatic curry with rice, garlic naan, poppadoms, mango chutney and plant-based mint raita (V,W,SD,S)

Desserts

Optional course, supplement applies

Cherry & Coffee

£10.00

Kirsch-soaked cherries, almond Cantucci biscuit tiramisu (V,W,A,D,E,SD)

The Sorting Room Bread & Butter Pudding

£8.50

Welsh double cream vanilla custard (V,W,D,E,S,SD)

Chocolate Brownie

£7.50

Fruit compote, raspberry sorbet (V,S)

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