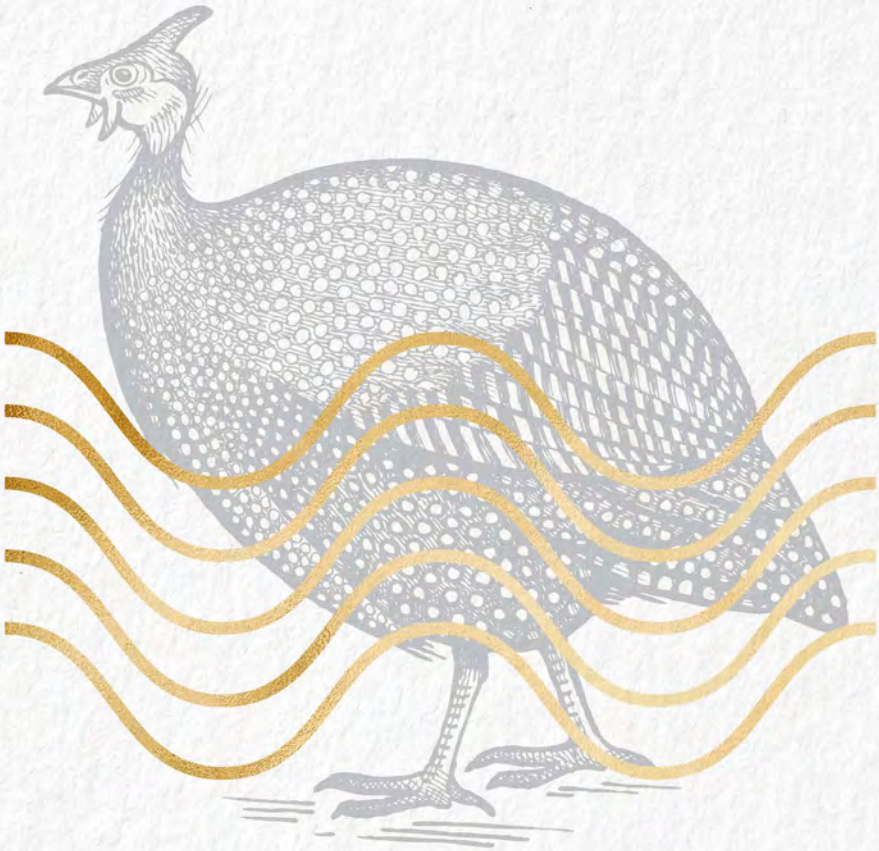
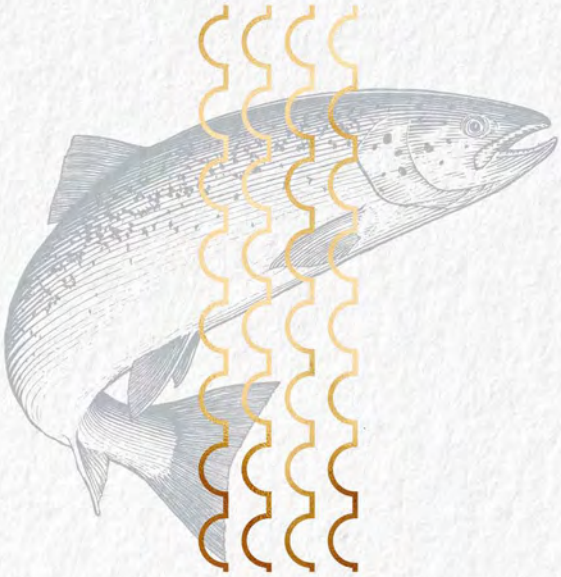
A LA CARTE MENU



THE SORTING
ROOM



Our Story

In the grand rooms of the old Post Office, once filled with hand-written letters and brown-paper packages, now there are glittering chandeliers and plush leather sofas.

Inspired by the traditional methods used in these very rooms to sort the mail by hand, The Sorting Room logo represents the shapes and patterns of rows of letters, postage stamps and paper envelopes, all neatly stacked into pigeon holes ready to be delivered.

THE SORTING
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To Begin

Abergavenny Artisan Bread

Welsh salted butter, Halen Môn sea salt (V,G,D)

4.50

Starters

The Sorting Room Salad

Perl Las Welsh blue cheese, prosecco poached pear, candied walnuts, chicory

(V,G,D,C,SD,N)

V *Also available as a vegan option*

7.50

Monmouthshire Reared Pork Scotch Egg

Brecon vodka Bloody Mary sauce

(E,C,SD,G,S,D)

7.50

Grilled Octopus

Trealy Farm smoked paprika chorizo, roasted garlic aioli, herb oil, samphire

(M,E,G,S,SD,L)

10.00

Severn and Wye Penderyn Welsh Whisky Cured Salmon

Cucumber, dill and honey dressing

(F,E,SD,Mu,L)

11.50

Welsh Coastal Fish Cake

Lime aioli (Cr,F,G,E,S,SD,L)

12.50

White Onion and Cider Soup V

(V,S,G)

6.95

Grilled Asparagus V

Sauce vierge, baby leaf salad (V)

7.50

Cold Counter

Trealy Farm Artisan Cured Meats

Monmouthshire Air-Dried Ham

(G,SD,L)

13.00

Rosemary-Cured Welsh Lamb Carpaccio

(G,SD,L)

13.00

Monmouthshire Air-Dried Beef Bresaola

(G,SD,L)

13.00

Monmouthshire Cured Meat Board

(G,SD,L)

15.50

Mains

Seasonal Mushroom, Celeriac and Spinach Pie
(V,C,G,D,E,SD)
17.50

Grilled British Reared Chicken Breast
Teriyaki marinade, sautéed greens, Sriracha mayonnaise
(E,G,S)
17.50

Moroccan Roasted Salmon Fillet
Coriander beurre blanc, baby spinach, harissa spiced couscous, spiced lentils
(F,D,SD,Mu,C,D,G)
18.50

Rack of Brecon Lamb
Baby spinach, confit shallots, olive jus
(D,Mu,SD,G,L,C,S)
33.50

Beef Wellington
Twenty-one day aged Welsh reared beef fillet, Perigourdine sauce
(G,D,E,SD)
38.00

Thirty-Five Day Dry Aged Welsh Reared Beef Tomahawk
Roasted garlic, bone marrow
(SD,D)
42.00

Thirty-Five Day Dry Aged Welsh Reared Beef Rump 12oz
Roasted garlic, bone marrow
(SD,D)
29.00

Braised Welsh Beef and Ale Pie
(C,G,D,E,SD)
18.50

Spiced Pumpkin Risotto
Toasted chilli pumpkin seeds, Hafod cheese, clotted cream
(V,D,SD,C)
V Also available as a vegan option
(V,SD,C)
17.50

Vegetable Tagine V
Chickpeas, raisins and apricots
(V)
17.95

Potatoes

House Fries *(V)*
3.00

Buttery Mashed Potato *(V,D)*
3.00

Sweet Potato Fries *(V)*
3.00

Truffle and Hafod Cheese Fries *(V,D)*
5.00

Tatws Pum Munud *(V,D)*
3.00

Vegetables

Thyme Roasted Carrots
(V,D)
3.50

Brassica and Broccoli
(V,D)
3.50

Garlic Mushrooms
(V,D)
3.50

Green Beans
(V)
3.50

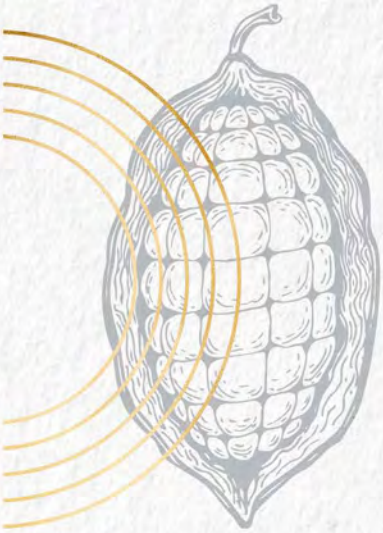
Sauces

Garlic and Herb Butter
(V,D)
3.50

Penderyn Whisky and Peppercorn
(SD,D,C)
3.50

Classic Béarnaise
(V,D,E,SD)
3.50

Creamy Mushroom Ragout
(V,D,SD)
3.50



Desserts

Sticky Toffee Pudding
Fudge sauce, Welsh honey ice cream
(V,G,D,E,S)

5.50

Best paired with Gonzalez Tio Pepe Fino Sherry | 4.60 (50ml)

Tonka Bean Soya Panna Cotta V
Lime and papaya salad
(V,S)

6.95

Best paired with La Perle d'Arche Sauternes | 4.50 (50ml)

Apple and Cider Tart Tatin
Madagascan vanilla ice cream, Taffy Apple cider crème anglaise
(V,G,D,E,S,SD)

7.00

Best paired with Torres Floralis Moscatel Oro | 3.50 (50ml)

Paris-Brest
Salted caramel, Welsh Chantilly cream, praline, crème anglaise, gold leaf
(V,G,S,SD,D,E,N)

8.50

Best paired with La Perle d'Arche Sauternes | 4.50 (50ml)

Textures of Chocolate
Melt in the middle hot chocolate sauce
(V,D,E,G,S)

7.50

Best paired with Laborum Malbec Late Harvest | 5.50 (50ml)

Mixed Berries V
Strawberry sorbet
(V)

6.95

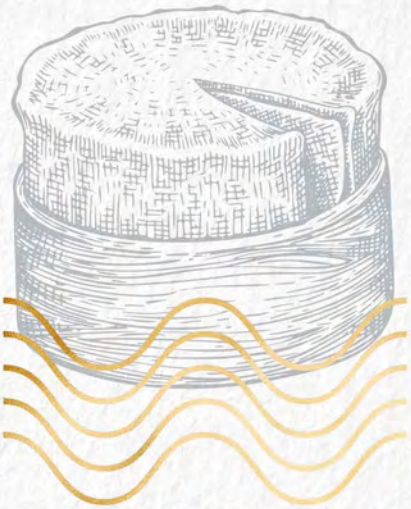
Best paired with White Castle Sparkling Welsh Wine | 9.00 (125ml)

Cheese Board

Welsh Cheese Board
Perl Wen, Hafod, Caerphilly and Perl Las blue cheese, selection of artisan cheese biscuits, spiced pear and grape chutney, celery, grapes
(C,Se,D,E,G,SD)

10.50

Best paired with Grahams Tawny Port 10 Years | 6.00 (50ml)



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.

V Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.

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