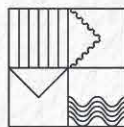
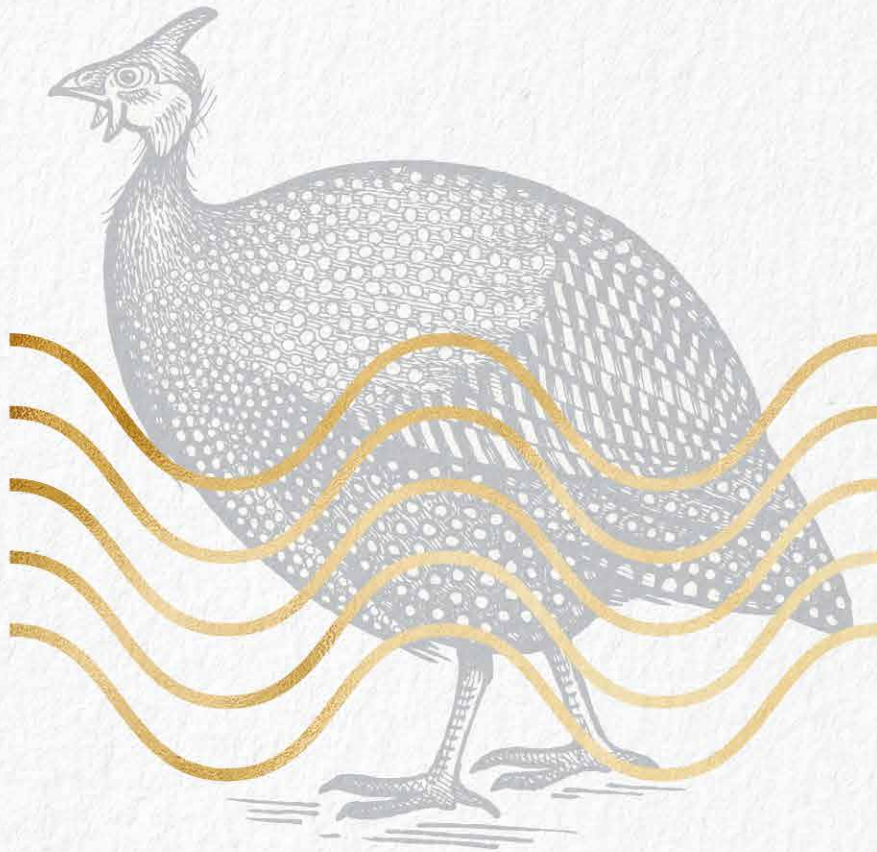
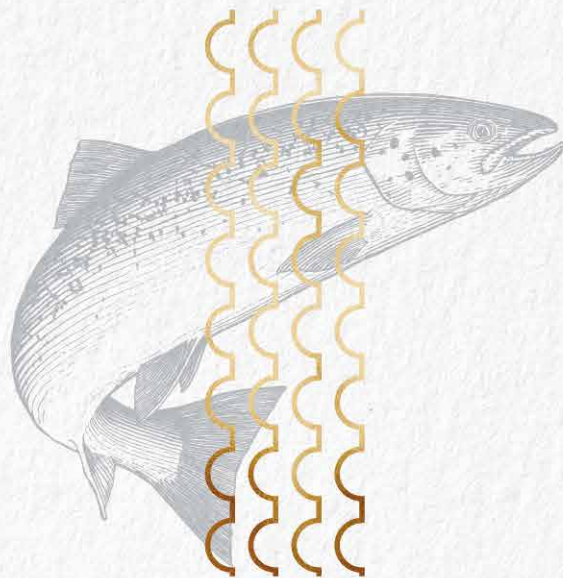


A LA CARTE
MENU



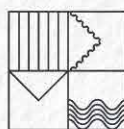
THE SORTING
ROOM



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
ROOM

To Begin

Abergavenny Artisan Bread

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

5.25

Marinated Olives ▼

(V)

4.50

Pulled Beef Brisket Croquettes

Wasabi aioli (G,D,E,S,Mu)

5.50

Starters

Baked French Onion Soup

*Enhanced with truffles, encased in puff pastry
(V,G,D,E,SD)*

7.00

Curried Cauliflower and Lentil Salad ▼

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

8.00

Monmouthshire Reared Pork Scotch Egg

*Sorting Room spiced chorizo ketchup
(G,S,D,E,SD,C)*

8.50

Grilled Asparagus ▼

*Avocado, toasted sourdough, heritage tomato,
chimichurri dressing
(V,G,SD)*

9.50

Oak Smoked Octopus and Crispy Pork

*Burnt apple mayonnaise, squid ink grissini,
herb oil, shaved fennel
(M,G,S,D,E,SD)*

11.95

Sorting Room Cured Salmon Board

*Beetroot cured, Penderyn Welsh whisky
smoked and hot smoked salmon, roasted
heirloom beetroot, horseradish crème fraîche,
dill crisp bread
(F,G,D,E,Mu)*

11.95

Welsh Coastal Fish Cake

*Samphire, laverbread tartare sauce
(F,G,S,E,SD,Mu)*

12.50

Grilled Black Tiger Prawns

*Garlic, chilli butter
(Cr,D)*

15.50

Cold Counter

Trealy Farm Artisan Cured Meats

Monmouthshire Air-Dried Ham

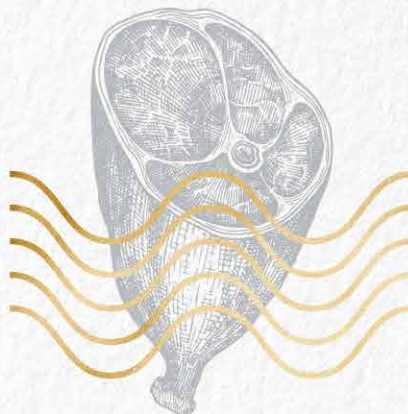
(G,SD,Mu)

13.00

Rosemary-Cured Welsh Lamb Carpaccio

(G,SD,Mu)

13.00



Monmouthshire Air-Dried Beef Bresaola

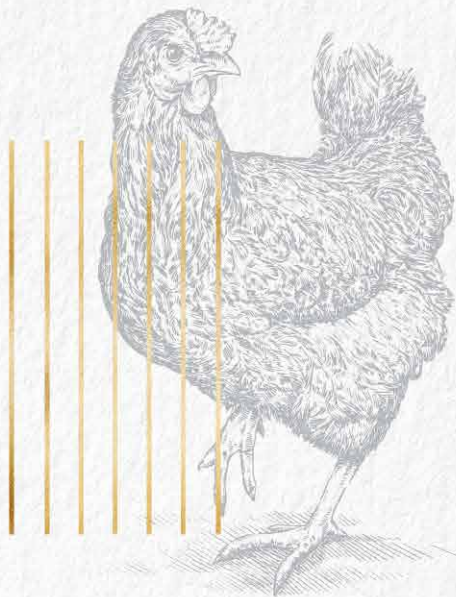
(G,SD,Mu)

13.00

Monmouthshire Cured Meat Board

(G,SD,Mu)

15.50



Mains

Butternut Squash, Perl Wen, Chard and Mushroom Pie

(V,G,D,E)

18.00

Potato and Herb Gnocchi

*Spring greens, tenderstem broccoli, heritage
tomatoes, pine nut and rocket pesto*

(V,G,N,D,SD)

18.00

Broad Bean, Pea and Asparagus Risotto

*Vegan cheese and cheese crisps, pea shoots,
roasted sunflower seeds, minted gremolata*

(V,SD)

18.00

Pan Roasted British Chicken Breast

*Tenby ale glaze, salt baked celeriac,
celeriac remoulade, Welsh honey and
wholegrain mustard jus*

(G,E,SD,Mu,C)

19.50

Braised Welsh Beef and Ale Pie

(G,D,E,SD)

19.50

Lemon and Dill Crusted Sea Bass

*Sautéed kale, cockles and mussels,
lobster bisque sauce*

(F,Cr,M,G,D,SD,C)

25.50

Thirty-Five Day Dry Aged Welsh Reared Beef Rump 10oz/285g

Roasted garlic

24.00

Rack of Brecon Lamb

Baby spinach, confit shallot, olive jus

(G,D,SD,Mu)

38.00

Beef Wellington

*Twenty-one day aged Welsh reared beef fillet,
Perigourdine sauce*

(G,D,E,SD)

48.00

Bone-In Usk Valley Sirloin

*Thirty-five day dry aged Welsh reared
beef, roasted garlic*

*Daily cuts available,
please ask for today's selection*

6.75 (per 100g)

Potatoes

House Fries *(V)*
3.50


Sweet Potato Fries *(V)*
3.50

Buttery Mashed
Potato *(V,D)*
3.50


Gratin Potato
(V,D)
3.50

Truffle and Caerphilly
Cheese Fries *(V,D)*
6.00

Vegetables

Thyme Roasted Carrots 
(V)
4.00

Peas, Beans and Bacon
(D)
4.50

Broccoli, Kale and Leeks 
(V)
4.00

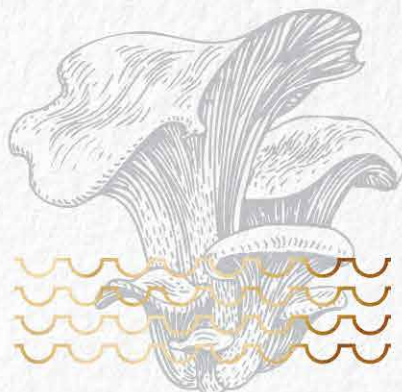
Garlic Mushrooms
(V,D)
4.50

Welsh Rarebit Cauliflower Cheese *(V,G,D,E,Mit)*
4.50

Sauces

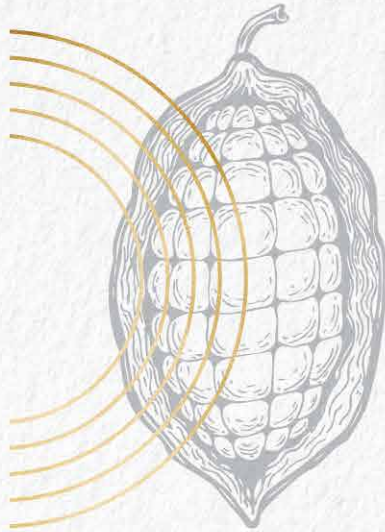
Garlic and Herb Butter
(V,D)
3.50

Penderyn Whisky and
Peppercorn
(SD,D)
3.50



Classic Béarnaise
(V,D,E,SD)
3.50

Creamy Mushroom
Ragout
(D,SD)
3.50



Desserts

Apple and Cider Tarte Tatin

*Madagascan vanilla ice cream,
Taffy Apple cider crème anglaise*
(V,G,D,E,SD)

7.50

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

Sticky Toffee Pudding

Fudge sauce, Welsh honey ice cream
(V,G,D,E)

7.50

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

Iced Summer Fruit Parfait

*Strawberry gel, sweet balsamic glaze,
texture of berries, shortbread*
(V,G,D,E,SD)

7.95

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

Limoncello, Pineapple and Coconut Eton Mess

(V,N,D,E,SD)

7.95

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

Berries and Sorbet ▼

(V)

8.95

*Best paired with Heidsieck Monopole Silver
Top Champagne, France | 12.00 (125ml)*

Cherry and Coffee Tiramisu

Boozy cherries, almond biscotti
(V,G,N,D,E,SD)

8.95

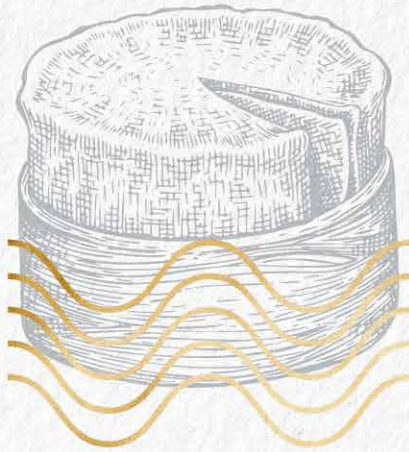
*Best paired with Laborum Malbec Late
Harvest, Argentina | 5.50 (50ml)*

Textures of Chocolate

Melt in the middle hot chocolate sauce
(V,G,S,D,E,SD)

10.50

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



Cheese Board

Welsh Cheese Selection

Perl Wen, Hafod, Caerphilly and Perl las blue cheese, oat cheese biscuits, spiced pear and grape chutney, celery and grapes
(V,G,D,C)

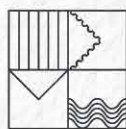
10.50

*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.

🌱 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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