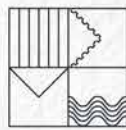
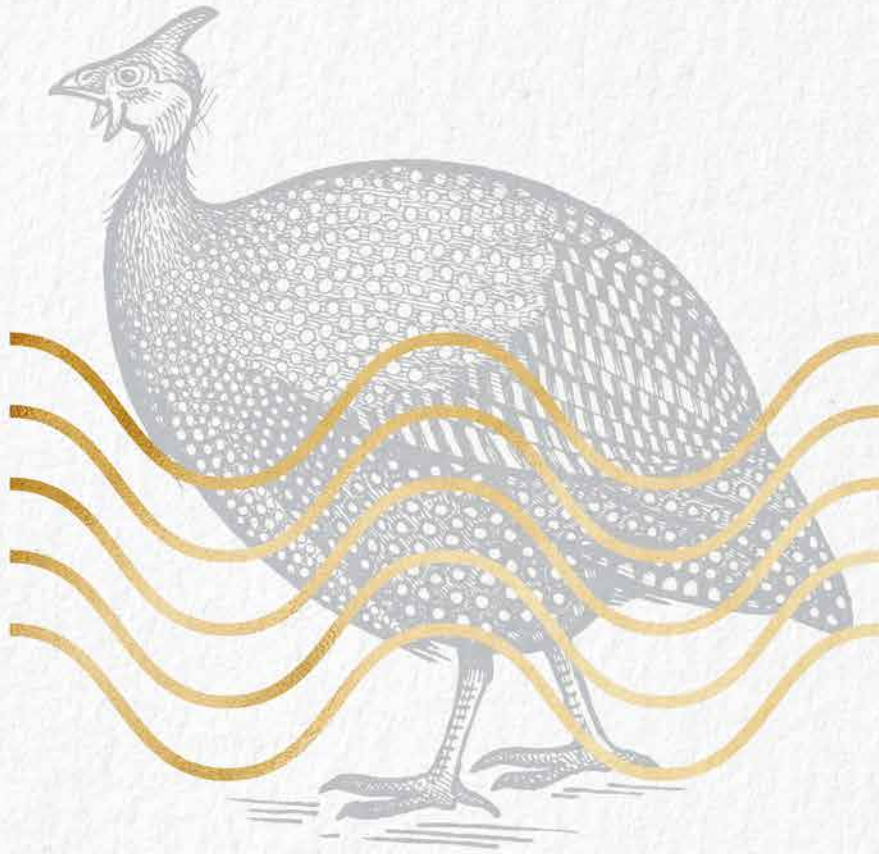
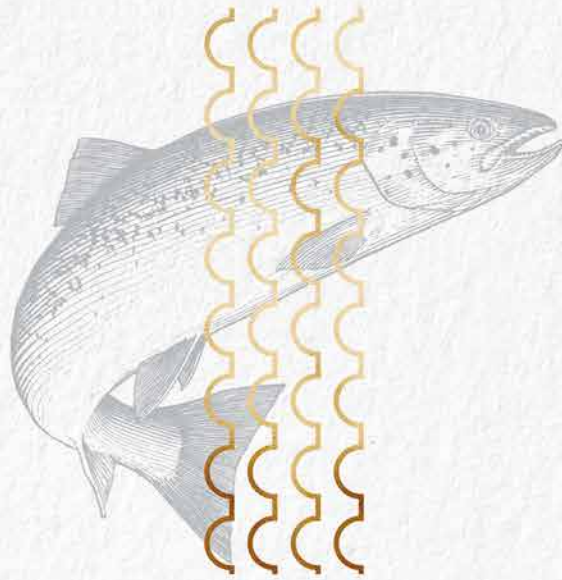


A LA CARTE
MENU



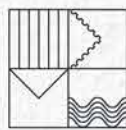
THE SORTING
ROOM



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

Artisan Breads
Flavoured Welsh butter

(V,G,D)

5.95

Glamorgan Sausages and
Tomato Relish

(V,G,D,E,Mu,S)

5.50

Marinated Kalamata
Olives ▼

(V)

5.00

Confit Chicken Croquettes

Bacon jam

(G,D,S,SD)

6.00

Starters

Truffled Leek and
Potato Soup

Crispy leeks and spiced potato croquette

(V,G,D,E,Mu)

7.95

Moroccan Spiced
Aubergine Salad

*Roasted squash, giant couscous and
lentils, chimichurri dressing*

(V,G,SD,C)

8.50

Monmouthshire Reared Pork
and Sage Scotch Egg

*Black pudding crisps, winter apple slaw,
burnt apple sauce*

(G,S,D,E,SD)

8.50

Smoked Haddock and Parsnip
Fishcake

Curried mayonnaise, wilted spinach

(F,E,Mu)

9.00

Winter Mushroom and
Mascarpone Ravioli

Walnut, rocket pesto sauce

(V,G,N,E,D)

9.50

Celtic No.1 HQ Tea
Smoked Salmon

*Sour cream butter, pickled cucumber,
sourdough Melba toast*

(F,G,S,D,SD)

12.50

Octopus, Chilli and
Herb Terrine

*Shaved fennel, crispy belly pork,
chorizo jam*

(M)

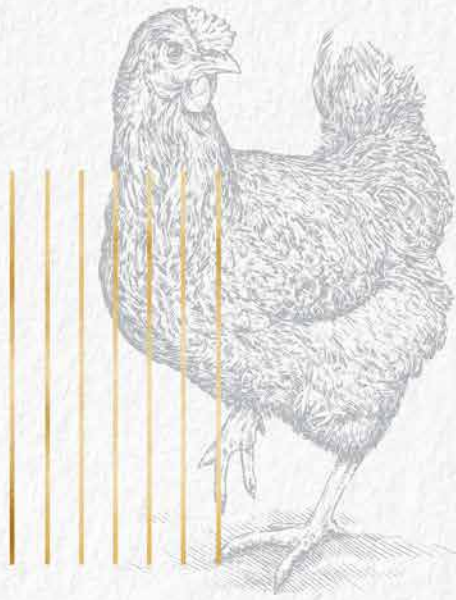
12.50

Grilled Tiger Prawns

*Ginger, coriander and lemongrass butter,
crispy noodle salad*

(Cr,G,S,D)

14.50



Mains

Winter Risotto 🍷

Squash, Jerusalem artichoke, vegan cheese, sage, winter nuts, seeds and cranberry crust

(V,N)

18.50

Potato and Herb Gnocchi

Roasted figs, crispy Cavolo Nero, beetroot, Perl Las sauce, pine nuts

(V,G,D,SD)

20.00

Roasted British Reared Chicken Supreme

Celeriac, potato and thyme galette, traditional sausage and bean cassoulet, grilled Savoy cabbage, bacon jam, Welsh cider jus

(G,D,SD,C)

22.00

Welsh Rarebit Cauliflower Pie

Winter squash, caramelised red onion, buttery mashed potato, winter greens, vegetable gravy

(V,D,G,SD,Mu,E)

22.00

Braised Welsh Beef and Ale Pie

Buttery mashed potato, winter greens, red wine gravy

(G,D,E,SD)

24.50

Pan Fried Sustainable Cod

Sautéed potato, Veronique sauce, samphire, spinach, clams

(F,SD,D,M,C)

26.00

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

Triple cooked Maris Piper chips, roasted garlic, slow roasted tomato, confit mushroom, Penderyn whisky peppercorn sauce (D,SD)

32.00

Trio of Brecon Lamb

Two-bone rack, slow braised faggot and crispy lamb breast, fondant potato, charred leeks, mint and redcurrant jus

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

35.00

Beef Wellington

Pommes dauphinoise, honey roasted root vegetables, Perignon sauce

(G,D,E,SD)

55.00

Thirty-Five Day Dry Aged Welsh Côte de Beouf 20oz

For two to share

Triple cooked Maris Piper chips, roasted garlic, slow roasted tomato, confit mushroom, Penderyn whisky peppercorn sauce

(D,SD)

82.00



Potatoes

House Fries (V)
4.50

Sweet Potato Fries (V)
4.50

Buttery Mashed Potato (V,D)
4.50

Vegetables & Salad

House Mixed Salad
(V,SD,Mu)
4.50

Buttered Kale, Savoy
Cabbage and Leeks
(V,D)
4.50

Thyme and Honey Roasted
Winter Root Vegetables
(V)
4.50

Garlic Mushrooms
(V,D)
4.50

Truffled Welsh Rarebit
Cauliflower Cheese
(V,D,G,Mu,E)
4.50

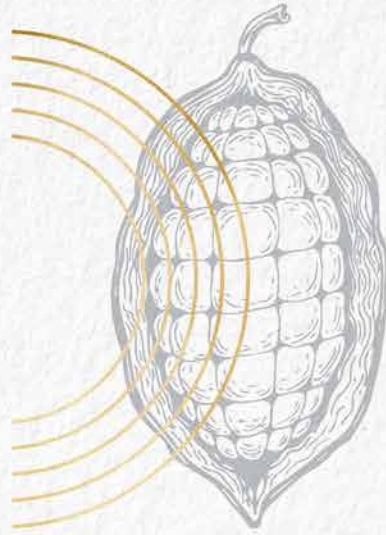
Sauces

Garlic and Herb Butter
(V,D)
4.50

Penderyn Whisky and
Peppercorn
(SD,D)
4.50

Creamy Mushroom Ragout
(D,SD)
4.50

Perl Las Blue Cheese
Sauce
(D,SD)
4.50



Desserts

White Chocolate and Baileys
Cheesecake
Candy floss, honeycomb, Amaretto ice cream
(V,G,N,S,D,E)

8.00

*Best paired with El Supremo Malbec,
Argentina | 7.50 (175ml)*

Apple Tarte Tatin
*Welsh cider crème anglaise,
vanilla ice cream*
(V,G,D,E,SD)

8.50

*Best paired with Allan Scott Estate
Sauvignon Blanc, New Zealand | 9.80
(175ml)*

Rum Baba
Caramelised pineapple, coconut ice cream
(V,G,N,E,D)

8.50

*Best paired with Pico Alto Chardonnay
Reserva, Chile | 6.70 (175ml)*

Coffee, Praline and Nougat
Iced Parfait
Biscotti, chocolate salami
(V,G,N,P,S,D,E,SD)

8.50

*Best paired with Via Albini Pinot Grigio,
Italy | 7.20 (175ml)*

Berries and Sorbet 🍷
(V)

8.95

*Best paired with Barocco Prosecco Rosé,
Veneto, Italy | 8.25 (125ml)*

Tarte au Citron
*Textures of raspberry, lemon curd,
raspberry crème Chantilly*
(V,D,G,E)

9.00

*Best paired with Laborum Maklbec Late
Harvest, Argentina | 5.70 (50ml)*

Sticky Toffee Pudding
*Toffee sauce, fudge pieces,
Brecon honey ice cream*
(V,G,D,E)

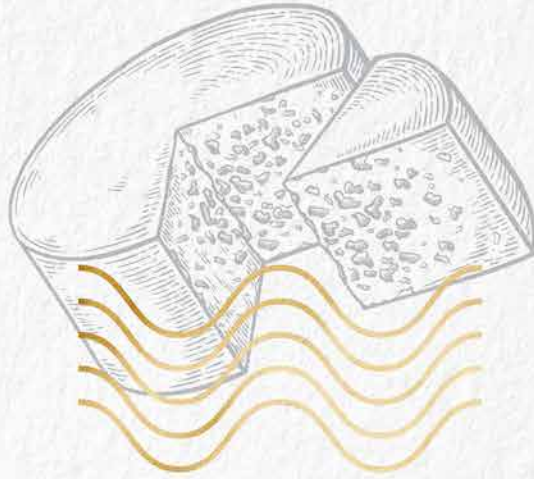
9.50

*Best paired with Croft Original
Sherry | 4.75 (50ml)*

Textures of Chocolate
Chocolate salami, hot chocolate sauce
(V,G,S,D,E,SD)

10.50

*Best paired with Pico Alto Cabernet
Sauvignon Reserva, Chile | 6.70 (175ml)*



Cheese Board

Welsh Cheese Selection

*Perl Las, Hafod, Mature Caerphilly
Cheddar and Perl Wen, artisan crackers,
celery, grapes, apple and chutney
(V,D,G,C)*

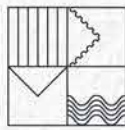
14.50

*Best paired with Graham's Tawny Port 10
Years / 6.45 (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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