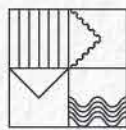
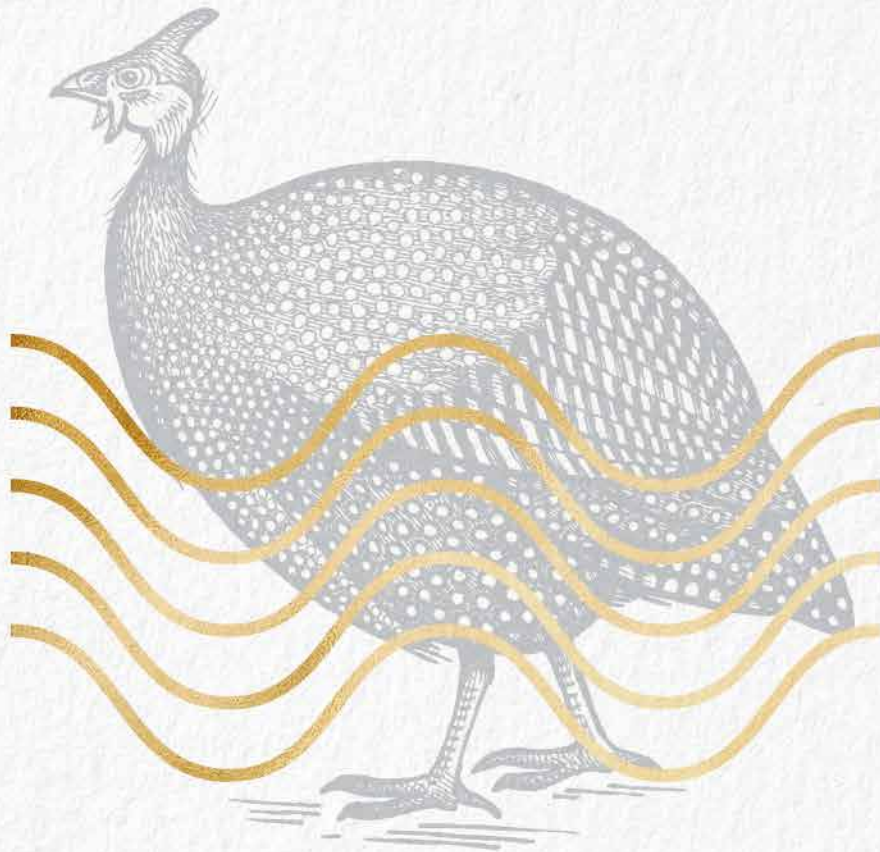
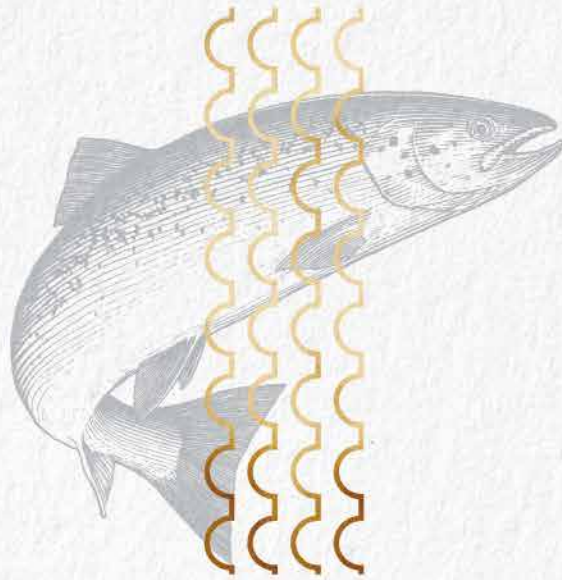


A LA CARTE  
MENU

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THE SORTING  
ROOM

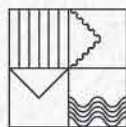


## Our Story

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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

House Marinated  
Kalamata Olives ▼

(V)

4.95

Sourdough Bread

*House whipped truffle butter, Welsh salted  
butter with Halen Môn sea salt*

(V,G,D)

5.95

Sorting Room Beetroot  
Houmous ▼

*Toasted pumpkin seeds, grilled pitta bread*

(V,G)

5.95

Welsh Rarebit Glamorgan  
Ale Croquettes

*Chilli jam*

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

5.95

Pulled Korean BBQ Beef  
Brisket Croquettes

*Gochujang aioli*

(G,D,E,S,Mu)

6.95

## Starters

The Sorting Room Salad

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

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

7.95

Cauliflower Soup

*Rarebit croquette, sticky sesame  
cauliflower wings*

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

8.50

Monmouthshire Reared  
Chorizo Scotch Egg

*Brecon vodka Bloody Mary sauce*

(G,S,D,E,SD)

8.95

Wild Mushroom Ravioli

*Rocket, processo cream and chive sauce,  
Gran Levante cheese crisp*

(V,D,E,G,SD)

8.95

Smoked Mediterranean  
Octopus

*Roasted chorizo, squid ink sponge,  
tempura samphire, roasted garlic aioli,  
herb oil, samphire*

(M,E)

12.50

Penderyn Single Malt Welsh  
Whisky Cured Salmon

*Brecon vodka crème fraîche, deep fried  
avocado, pickled cucumber, miniature  
multigrain loaf, lemon*

(F,SD,D,G,E)

12.50

Grilled Black Tiger Prawns

*Garlic butter, lemon and samphire*

(Cr,D)

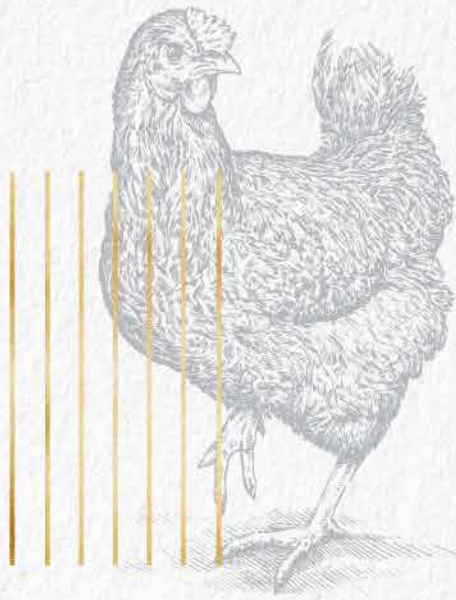
14.50

Scallops Baked in the Shell

*Welsh coastline vegetables, chorizo, white  
wine, encased in flaky pastry, spring  
onions, beurre blanc*

(Cr,D,G,SD,E)

14.95



## Mains

### Mushroom, Leek and Hafod Welsh Cheddar Cheese Pie

*Glamorgan ale vegetarian gravy*  
(V,C,G,D,S,SD,E)

18.95

### Tuscan Potato and Herb Gnocchi ▼

*Baked lemon, hedgerow garlic cream  
sauce, wild mushrooms, toasted pine nuts,  
smoked vegan cheese*

(V,G,N)

18.95

### Braised Welsh Steak and Glamorgan Ale Pie

*Red wine gravy*  
(C,G,D,E,Mu,SD,S)

20.95

### Slow Cooked Pork Belly and Crackling

*Toffee apple, smoked carrot purée, chorizo  
jam, sticky red cabbage, Pommes Anna,  
Welsh cider sauce*

(G,D,E,SD)

22.95

### Pan Roasted Garlic and Thyme British Chicken Breast

*Brined in Welsh beer, Tatws Pum Munud  
with confit onions, leeks and bacon lardons,  
crispy chicken crackling, Welsh rarebit and  
confit chicken croquette, Glamorgan ale jus*

(G,D,E,SD)

22.95

### Roasted Oak Smoked Salmon Fillet

*Tempura avocado, lime, charred corn salsa,  
harissa spiced couscous, spiced lentils, beurre  
blanc (F,G,D,SD)*

22.95

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

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

(D,SD)

32.00

### Celebration of Welsh Lamb

*Rack of lamb, crispy lamb shoulder,  
shepherd's pie, sticky red cabbage, parsnip  
purée, crispy Pommes Anna, redcurrant  
and rosemary jus*

(D,SD)

38.00

### Beef Wellington

*Thirty-five day aged Welsh reared beef  
fillet, Perigourdine sauce, green beans and  
pancetta, dauphinoise potatoes*

(G,D,E,SD)

49.00

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

*For two to share*

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

(D,SD)

82.00



## Vegetables & Salad

House Mixed Salad  
*(V,SD,Mu)*

4.95

Garlic Mushrooms  
*(V,D)*

4.95

Thyme and Honey Roasted  
Root Vegetables  
*(V)*

4.95

Green Beans, Broccoli and  
Peas with Welsh Butter  
*(V,D)*

4.95

## Sauces

Garlic and Herb Butter  
*(V,D)*

4.95

Creamy Mushroom Ragout  
*(D,SD)*

4.95

Penderyn Whisky and  
Peppercorn  
*(SD,D)*

4.95

Organic Perl Las Blue  
Cheese Sauce  
*(D,SD)*

4.95

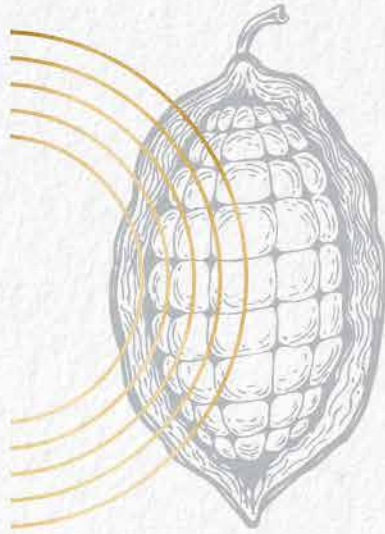
## Potatoes

House Fries *(V)*  
4.95

Sweet Potato Fries  
*(V)*  
4.95

Pommes Purée *(V,D)*  
4.95

Truffle and Hafod  
Cheese Fries *(V,D)*  
4.95



## Desserts

### Affogato

(V,D)

6.95

*Best paired with Disaronno Amaretto, Tia Maria, Frangelico or Grand Marnier*  
| 4.90 - 5.15 (25ml)

### Apple and Cider Tarte Tatin

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

8.50

*Best paired with Torres Floralis Moscatel,  
Spain* | 7.75 (125ml)

### Peanut Butter Parfait

*Peanut brittle, chocolate ganache,  
caramelised banana, shortbread,  
chocolate soil*  
(V,G,D,E,S)

8.50

*Best paired with Janneau VSOP or Remy  
Martin VSOP Cognac* | 6.50 - 7.65 (25ml)

### Textures of Chocolate 'Cake'

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

10.50

*Best paired Laborum Malbec Late  
Harvest, Argentina* | 11.85 (125ml)

### Sticky Toffee Pudding

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

7.95

*Best paired with Sauternes "La Perle  
d'Arche", France* | 9.80 (125ml)

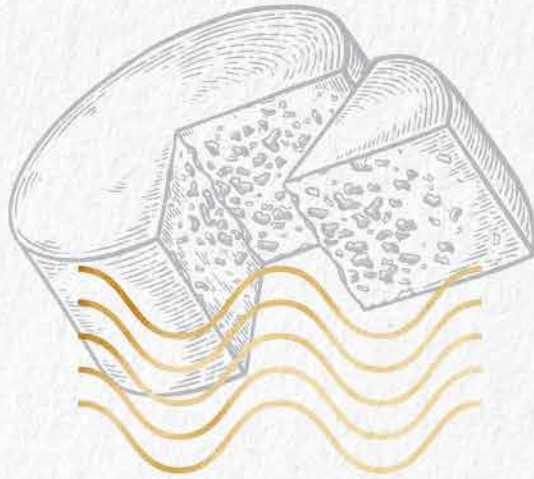
### Madagascan Vanilla Bean

Crème Brûlée

*Forced rhubarb, Celtic shortbread*  
(V,G,D,E)

9.50

*Best paired with Torres Floralis Moscatel,  
Spain* | 7.75 (125ml)



## Cheese Board

### Welsh Cheese Selection

*Perl Wen, Hafod, Caerphilly and Perl Las blue, artisan cheese biscuits, spiced pear and grape chutney, celery and grapes*

*(V,C,Se,D,E,G)*

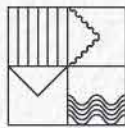
14.50

*Best paired Graham's 10 Year Old Tawny Port | 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.*



THE SORTING  
ROOM