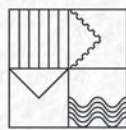
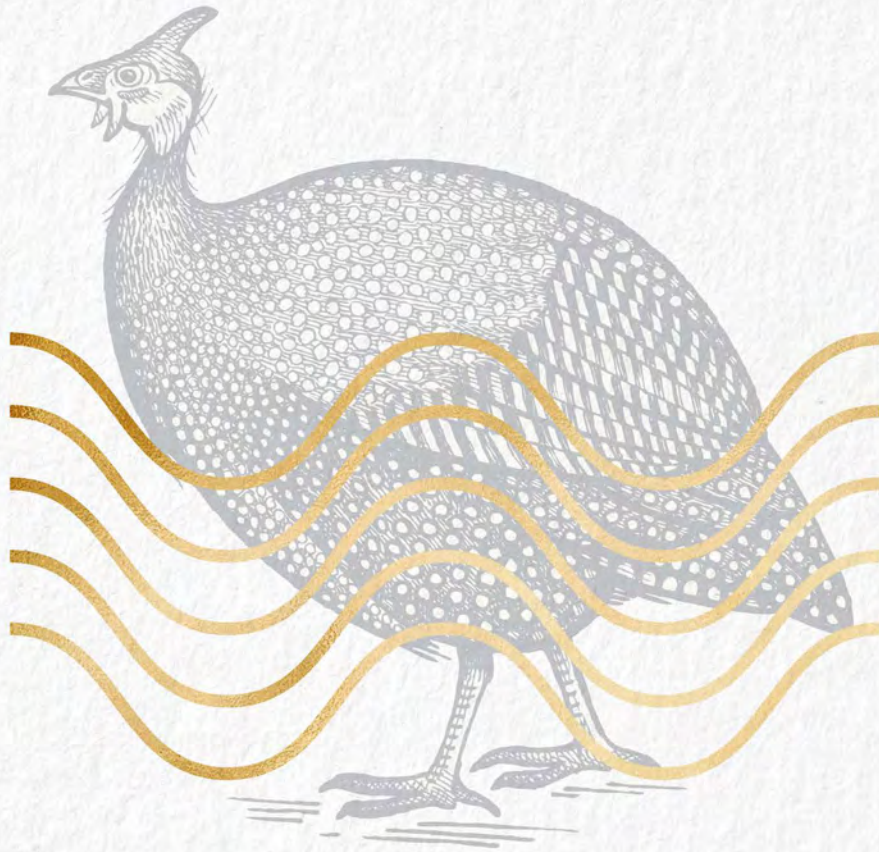
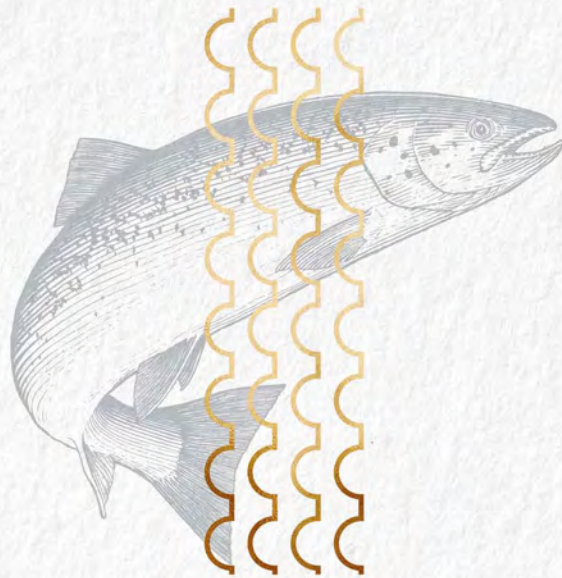


A LA CARTE
MENU



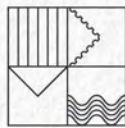
THE SORTING
ROOM



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

House Marinated
Kalamata Olives 🍷

(V)

4.95

Sorting Room Beetroot
Houmous 🍷
Toasted pumpkin seeds, grilled pitta bread

(V,G,Se)

5.95

Ground Bakery Artisan
Sourdough Bread
Welsh salted butter, Halen Môn sea salt

(V,G,D)

5.95

Starters

The Sorting Room Salad
*Perl Las Welsh blue cheese, prosecco
poached pear, candied walnuts,
chicory salad*

(V,D,SD,N)

8.95

Pulled Korean BBQ Beef
Brisket Croquettes
Gochujang aioli, salad cress

(G,D,E,S,SD)

8.00

Cauliflower Soup
*Welsh rarebit croquette, sticky sesame
cauliflower wings*

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

8.50

Monmouthshire Pork and
Chorizo Scotch Egg
Brecon vodka Bloody Mary sauce

(G,S,D,E,SD)

8.95

Wild Mushroom Ravioli
*Rocket, prosecco cream and chive sauce,
Gran Levante cheese crisp*

(V,D,E,G,SD)

8.95

Smoked Mediterranean
Octopus

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

(M,SD,S,Mu,G)

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 King Prawns
Garlic butter, grilled lemon

(Cr,D)

14.95

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

(M,D,G,SD,E)

14.95



Mains

Mushroom, Leek and
Hafod Welsh Cheddar
Cheese Pie

Welsh ale vegetarian gravy
(V,G,D,SD,E)

18.95

Tuscan Potato and Herb
Gnocchi ▼

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

(V,G,SD)

18.95

Braised Welsh Steak
and Ale Pie

Red wine gravy
(G,D,E,SD)

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,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,Mu)

18.95

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)

28.50

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

Twenty-Eight Day Aged
British Sirloin 10oz

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

(D,SD)

34.50



Vegetables & Salad

House Mixed Salad
(V,SD)

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

Perl Las Welsh Blue
Cheese Sauce

(D,SD)

4.95

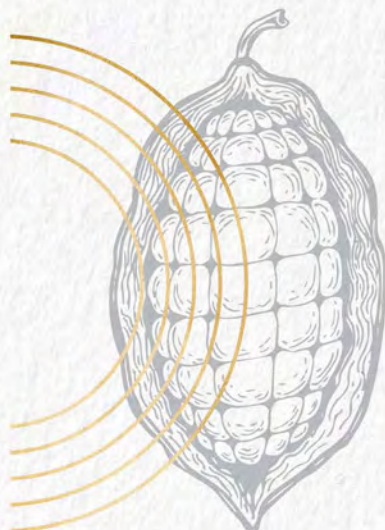
Potatoes

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

Apple and Cider Tarte Tatin

*Mario's award-winning vanilla ice cream,
Welsh cider crème anglaise*
(V,G,D,E,SD)

8.50

Best paired with

Torres Floralis Moscatel, Spain | (125ml)

7.75

Peanut Butter Parfait

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

8.50

Best paired with

*Janneau VSOP or Remy Martin
VSOP Cognac | (25ml)*

6.50 – 7.65

Textures of Chocolate 'Cake'

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

10.50

Best paired with

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

11.85

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 | (125ml)*

9.80

Madagascan Vanilla Bean

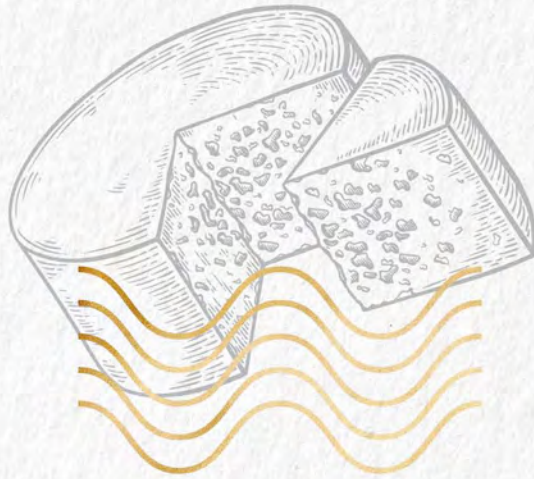
*Crème Brûlée
Forced rhubarb, Celtic shortbread*
(V,G,D,E)

9.50

Best paired with

*Torres Floralis Moscatel,
Spain | (125ml)*

7.75



Cheese Board

Welsh Cheese Selection

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

(V,C,D,G)

14.50

Best paired with

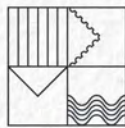
*Graham's 10 Year Old Tawny
Port | (50ml)*

6.45

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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