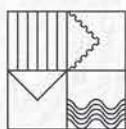
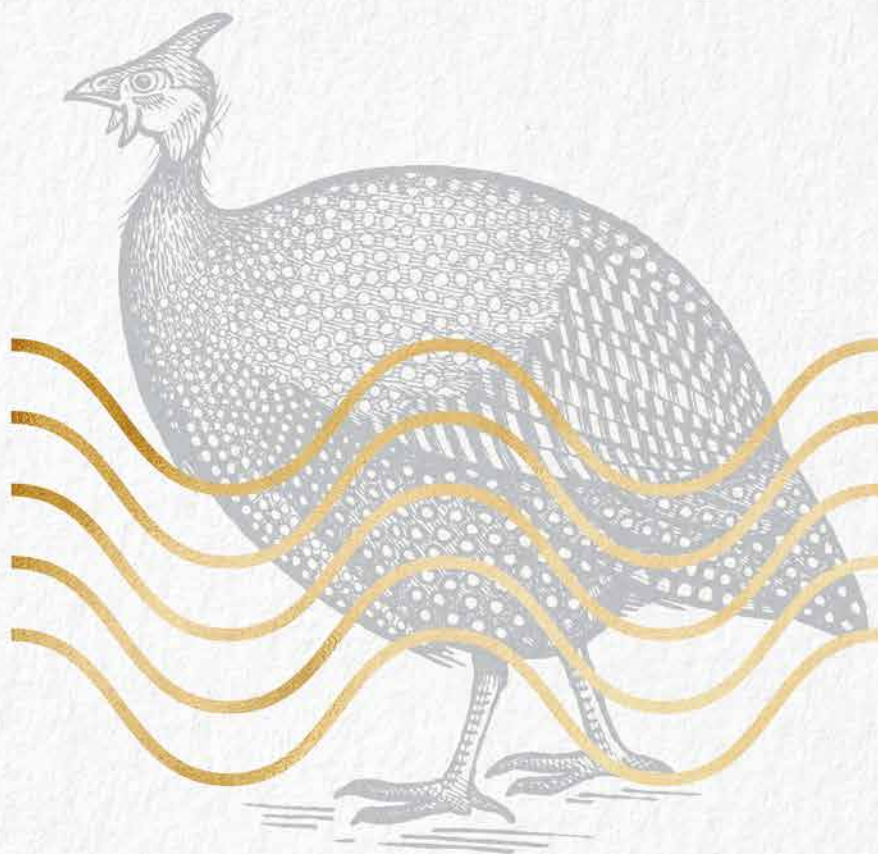
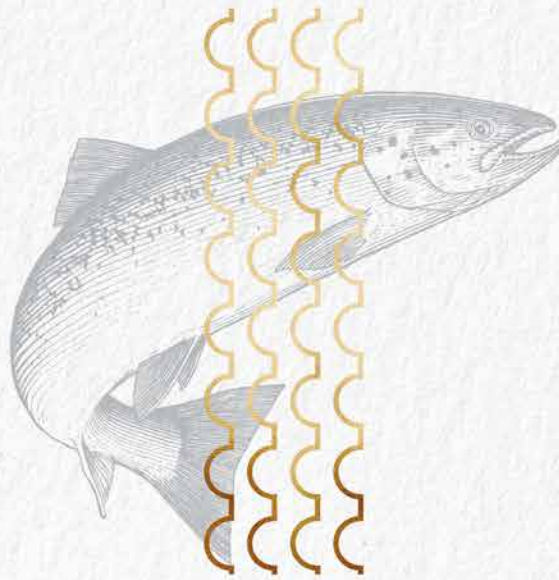


A LA CARTE
MENU



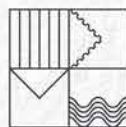
THE SORTING
ROOM



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

For The Table

House Marinated
Kalamata Olives ▼

(V)

4.95

Roasted Red Pepper
Houmous
Toasted pumpkin seeds, grilled garlic
pitta bread

(V,G,Sc)

5.95

Artisan Sourdough
Welsh salted butter, Halen Môn sea salt

(V,G,D)

5.95

Starters

Grilled Black Tiger King
Prawns

Garlic butter, charred lemon
(Cr,D)

14.50

Welsh Lemon and Ginger Tea
Smoked Duck Breast

Shredded duck and watermelon salad,
duck spring roll, black cherry, watercress
(D,SD,G,S,E)

12.95

Smoked Mediterranean
Octopus

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

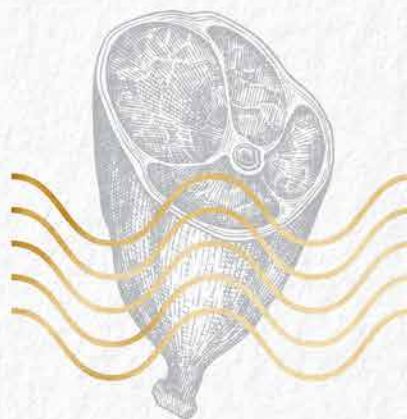
(M,E)

12.50

Gwynt Y Ddraig Cider and
White Onion Soup

Glamorgan ale rarebit potato doughnuts
(V,SD,G,D,E)

8.50



The Sorting Room House
Cured Beetroot Salmon

Brecon vodka crème fraîche, cockle
popcorn, pickled cucumber, capers,
lemon, mini loaf
(F,SD,D,G,E)

12.50

Monmouthshire Reared
Pork and Sun Dried Tomato
Scotch Egg

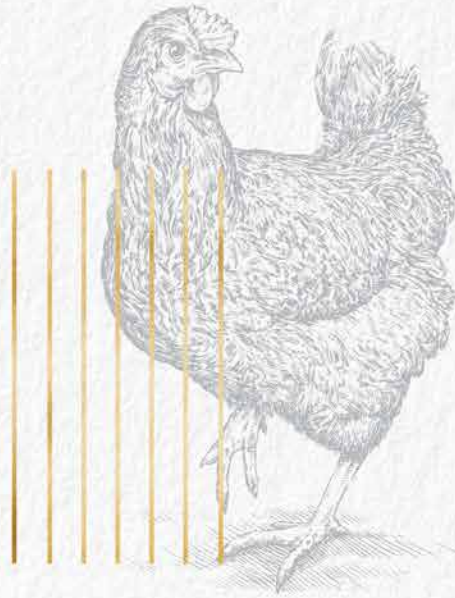
Heritage tomato jelly and Henderson's
relish, Brecon vodka Bloody Mary sauce
(E,C,SD,G,D)

8.95

The Sorting Room Salad
Whipped Pant-Ys-Gawn goat's cheese,
prosecco poached pear, candied walnuts,
chicory salad

(V,D,C,S,N)

8.50



Mains

The Chateaubriand

(For Two To Share)

Roasted garlic, slow roasted tomato, Portobello mushroom, Maris Piper triple cooked chips, Welsh ale onion rings, Welsh whisky peppercorn sauce
(D,SD)

95.00

Beef Wellington

Thirty-five day aged Welsh reared beef fillet, Perigourdine sauce, green beans and pancetta, dauphinoise potatoes
(G,D,E,SD)

55.00

Lobster Thermidor

In a rich thermidor sauce, served with wild rice, buttered spinach, house fries and mixed salad leaves
(Cr,F,M,Mu,D,G,E,SD,C)

Half 45.00 | Whole 85.00

Saag Aloo Crusted Roasted Sea Bass

Lentil dahl, onion pakora, cauliflower curry sauce, mint yoghurt, chilli sauce
(F,G,D,SD)

24.95

Celebration of British Lamb

Roasted saddle of lamb with herb crust, crispy lamb belly, slow cooked leg of lamb hotpot, salt baked parsnip purée, Welsh coastline laverbread, Pommes Anna, samphire, West Wales farmed charred leek fondant, Welsh red wine jus
(G,D,SD,E,S)

(G,D,SD,E,S)

38.00

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

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

30.00

Slow Cooked Pork Belly

Apple purée, chorizo jam, hispi cabbage wedge, crackling stick, Pommes Anna, medieval Welsh mead jus
(D,E,SD)

22.95

Linguine

Crab, king prawns, garlic, chilli, samphire
(Cr,D,G,SD)

22.95

Braised Welsh Steak and Glamorgan Ale Pie

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

20.95

Tuscan Potato and Herb Plant-Based Gnocchi

Lemon, hedgerow garlic cream sauce, wild mushrooms, toasted pine nuts, plant-based cheese (V,G)

19.95

Chestnut Mushroom, Welsh Leek and Hafod Welsh Cheddar Cheese Pie

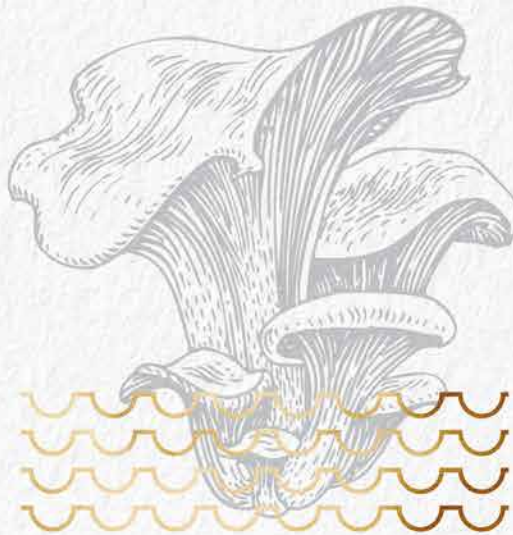
Glamorgan ale vegetarian gravy
(V,C,G,D,S,SD,E)

18.95

Pan Roasted Garlic and Thyme British Chicken Breast

Brined in Welsh sparkling wine, wild mushroom and truffle croquette, galette potato, cider thyme jus (SD,D,E)

18.50



Vegetables & Salad

Thyme and Honey
Roasted Root Vegetables
(V)

4.95

Sorting Room House
Mixed Salad
(V,SD,Mu)

4.95

Green Beans, Broccoli and
Peas with Welsh Butter

(V,D)

4.95

Garlic Mushrooms

(V,D)

4.95

Potatoes

Hafod Cheese Fries
with Red Wine Jus

(V,D)

5.95

House Fries
(V)

4.95

Sweet Potato Fries
(V)

4.95

Truffle Mash
(V,D)

4.95

Sorting Room House
Fries with Red Wine
Jus Mayonnaise
(V)

4.95

Sauces

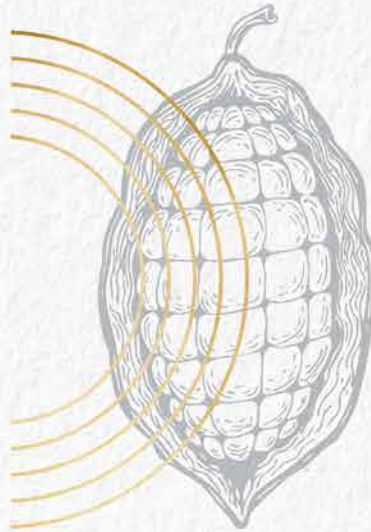
Garlic and Herb Butter
(V,D)

4.95

Welsh Whisky
Peppercorn Sauce

(D,SD)

4.95



Desserts

Textures of Chocolate 'Cake'

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

10.50

Best paired with
Laborum Malbec late Harvest,
Argentina | (125ml)

11.85

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

9.50

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

9.80

Sticky Toffee Pudding

Barti spiced Pembrokeshire rum
caramel sauce, fudge pieces, Welsh Gold
honeycomb ice cream
(V,G,D,E,S,SD)

8.95

Best paired with
TC Single Vineyard Eden Valley
Riesling, Australia | (125ml)

11.50

Apple Tarte Tatin

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

8.50

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

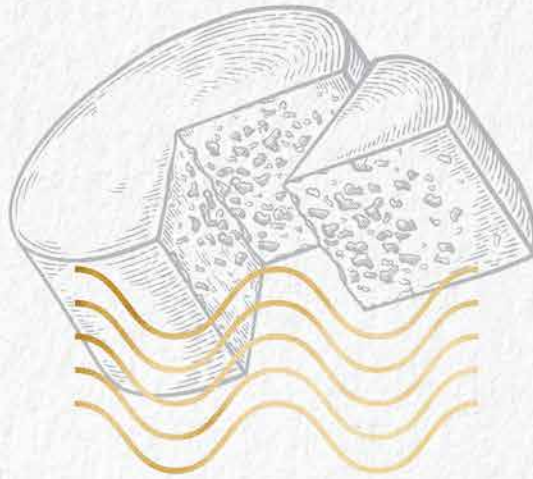
11.85

Crème Caramel
Barti spiced Pembrokeshire rum
marinated oranges, Celtic shortbread
(V,G,D,E)

8.50

Best paired with
Graham's Fine White 19.0% | (125ml)

6.95



Cheese Board

Welsh Cheese Selection

*Perl Wen, Hafod, Caerphilly and Perl
Las blue cheese, artisan cheese biscuits,
spiced pear and grape chutney,
celery and grapes
(V,C,Se,D,E,G)*

14.50

Best paired with

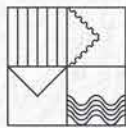
*Pesquera Tinto Crianza,
Spain | (125ml)*

13.50

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.

✓ Plant-based, (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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