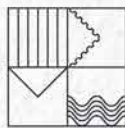
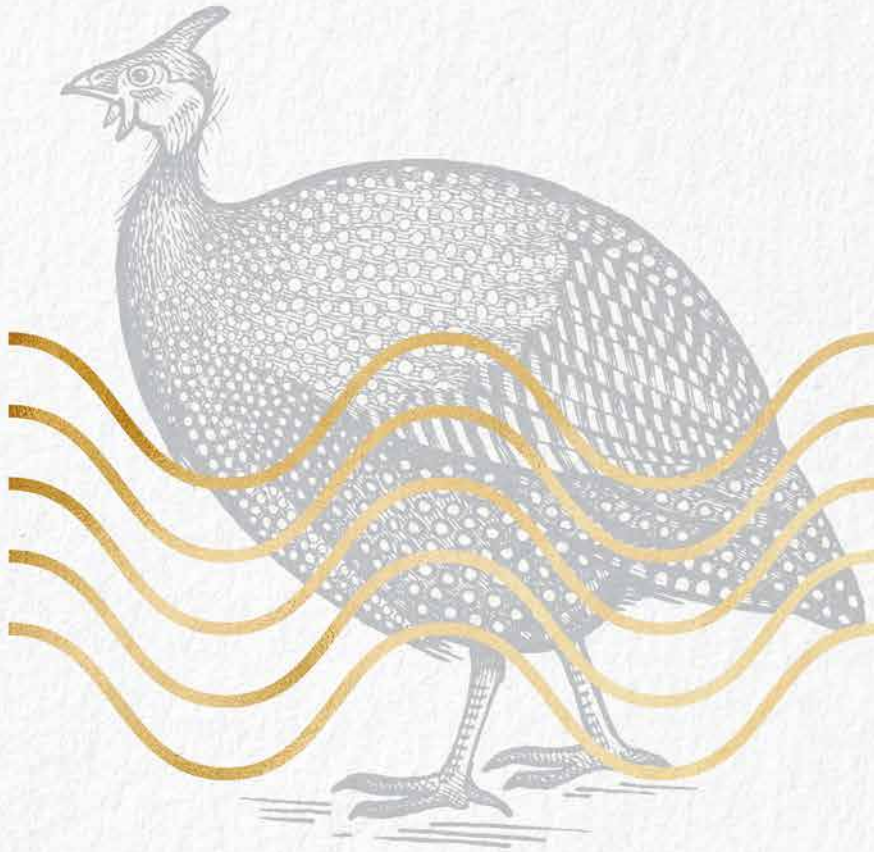
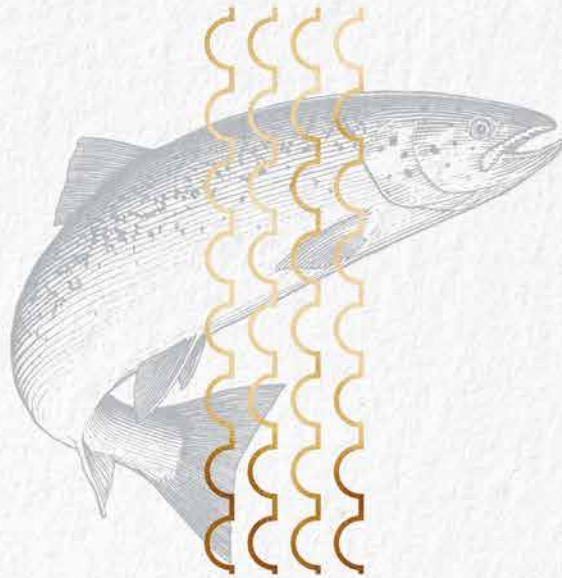


A LA CARTE
MENU



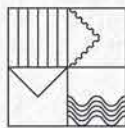
THE SORTING
ROOM



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

Local House Cured Charcuterie Slate

*Carmarthen ham, house cured bresaola,
smoked and cured Welsh venison*

*Kalamata olives, sourdough, Welsh
butter with Halen Môn sea salt*

*Served with pickled vegetables, orange
and stem ginger chutney*

(SD,W)

19.99

Roasted Red Pepper Houmous

*Toasted pumpkin seeds, grilled
garlic pitta bread*

(V,W,SE)

6.95

Artisan Sourdough

Welsh butter with Halen Môn sea salt

(V,W,B,D)

5.95

House Marinated

Kalamata Olives

(V)

4.95

Starters

Grilled Black Tiger King Prawns

Garlic butter, lemon (Cr,D)

14.95

Octopus and Cockles

*Mediterranean octopus tentacles with
Swansea Bay cockle popcorn, new season
Fingerling potato, confit lime, malt vinegar
gel, seashore vegetables, salsa verde*

(M,E,W)

13.95

Traditional Oak Smoked Duck Breast and Duck Leg Bon Bon

*Charred little gem lettuce, mint vinegar
gel, watermelon, croutons, feta, black
olive crumble*

(SD,W,D,E)

12.95

Severn and Wye Whisky Smoked Salmon

*Pickled cucumber, Japanese Mooli, red
radish, horseradish salad, buttermilk,
lime, toasted ciabatta*

(F,SD,W,D)

12.95

White Onion and Gwynt Y Ddraig Cider Soup

Char siu bao bun

(SD,W,D)

9.95

Monmouthshire Reared Pork and Chorizo Scotch Egg

*Black pudding, dressed rocket, apple,
pickled spring vegetables,
piccalilli ketchup*

(W,SD,E)

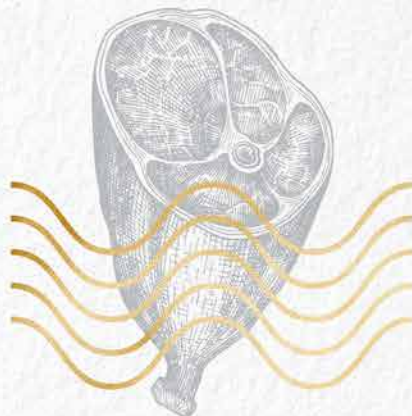
9.25

The Sorting Room Salad

*New season beetroot and radish, Pant-Ys-
Gawn goat's cheese, pear and cucumber,
candied walnut, Little Gem lettuce*

(V,D,W,SD)

9.25





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,W)

95.00

Beef Wellington

*Thirty-five day aged Welsh reared
beef fillet, caramelised onion purée,
tenderstem broccoli and prosciutto,
dauphinoise potatoes, truffled jus*
(W,D,E,SD)

56.00

Lobster Thermidor

*In a rich thermidor sauce, served with
wild rice, buttered spinach, house fries
and mixed salad leaves*
(CR,F,M,MU,D,W,E,SD,C)

Half 48.00 | Whole 89.00

Celebration of Welsh Lamb

*Herb crusted rack of lamb, seared belly
and lamb shoulder terrine, black garlic
ketchup, candied aubergine, heritage
tomato, Pommes Anna, confit
onion, mint* (W,D,SD,E,S,MU)

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)

32.00

Slow Cooked Pork Belly

*Spiced pork and apple fritter, Earl Grey
soaked prunes, hispi cabbage wedge,
Pommes Anna, crackling,
granola, cider jus*
(W,D,SD)

26.00

Braised Welsh Steak and Glamorgan Ale Hand Crafted Pie

Red wine gravy
(C,W,D,E,MU,SD,S)

Please allow thirty minutes cooking time

24.95

Chestnut Mushroom, Welsh Leek Fondue and Tarragon Pie

Welsh Blue cheese & peppercorn sauce
(V,C,W,D,S,SD,E)

Please allow thirty minutes cooking time

24.95

Pan Seared Lightly Cured Fillet of Atlantic Cod, Scraps and Minted Peas

*Tartare and malt vinegar, Nori seasoned
potato terrine fries, charred lemon,
béarnaise* (F,SD,E,D)

25.95

Pan Roasted Brined British Chicken Breast

*Ballotine chicken leg, young leeks,
cauliflower, smoked cheese, potato gnocchi,
truffle, sherry vinegar jus*
(SD,D,W,E)

22.95

Plant-Based Aubergine and Chickpea Tagine

*Lemon and pinenut couscous, toasted
pitta, apricot and sultana relish*
(V,SD,W)

22.95



Vegetables & Salad

Thyme and Honey
Roasted Root Vegetables
(V)
5.95

Sorting Room House
Mixed Salad
(V,SD,MU)
5.95

Green Beans, Broccoli and
Peas with Granola Crumble
(V,D,W)
5.95

Garlic Mushrooms
(V,D)
5.95

Potatoes

Truffle and Hafod
Cheese Fries
(D,SD)
5.95

House Fries
(V)
5.95

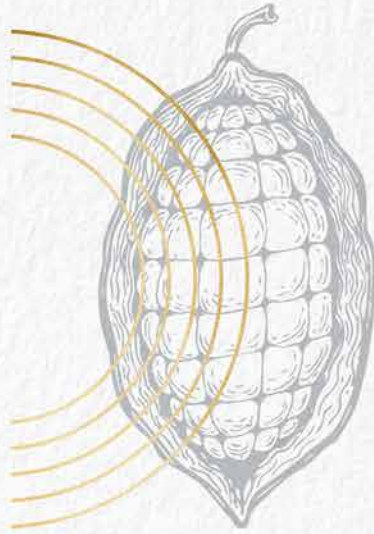
Sweet Potato Fries
(V)
5.95

Clotted Cream
Mashed Potato
(V,D)
5.95

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,W,S)

10.95

Best paired with

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

8.75

Apple Tarte Tatin

*Madagascar vanilla ice cream,
crème anglaise*
(V,W,D,E,SD)

10.95

Best paired with

La Perle Saunternes | (125ml)

9.80

Slow Cooked Rhubarb Compote with Vanilla Custard

*Gingerbread and honeycomb crumble,
honey ice cream*
(V,D,E,W,S)

8.95

Best paired with

*Laurent Perrier Cuvee
Champagne | (125ml)*

15.95

Paris-Brest with Toasted Almond, Caramel and Gold Leaf

*Strawberry cream, macerated berries
and clotted cream*
(V,D,E,W,S,A)

10.95

Best paired with

Graham's White Port | (50ml)

7.75

Sticky Toffee Pudding

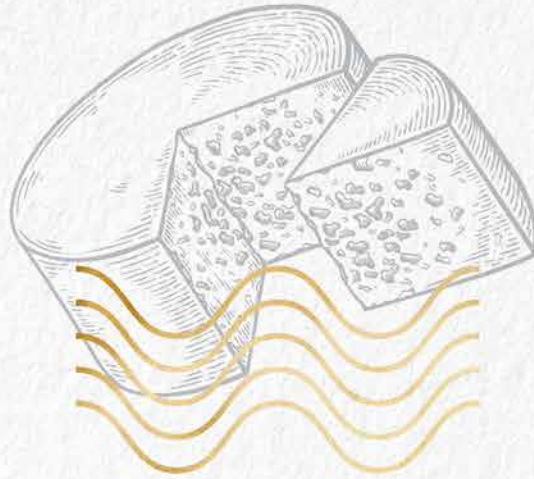
*Welsh whisky toffee sauce, fudge pieces,
Welsh Gold honeycomb ice cream*
(V,W,D,E,S,SD)

9.95

Best paired with

Penderyn Madeira Whisky | (25ml)

8.75



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,W,O,B)*

14.50

Best paired with

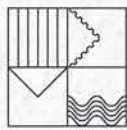
Laborum Malbec | (125ml)

11.85

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.

Gluten Allergy: (B) Barley, (C) Oats, (R) Rye, (SP) Spelt, (W) Wheat | **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts | **Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | **Lifestyle:** 🌱 Plant-based, (V) Vegetarian



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