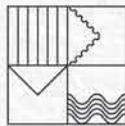
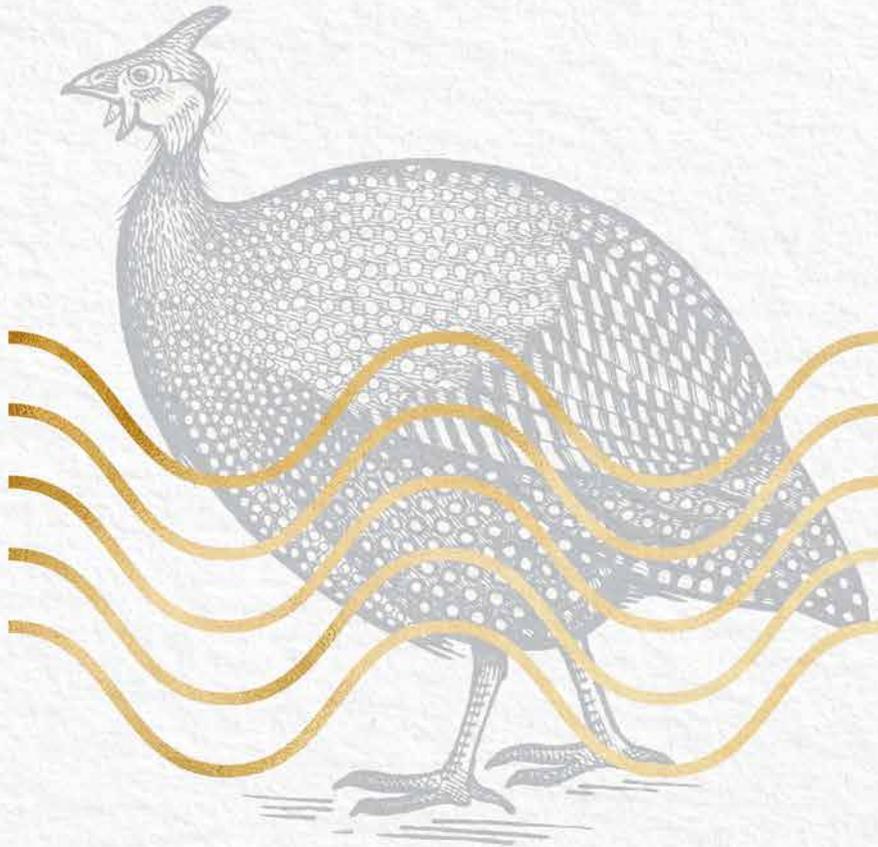
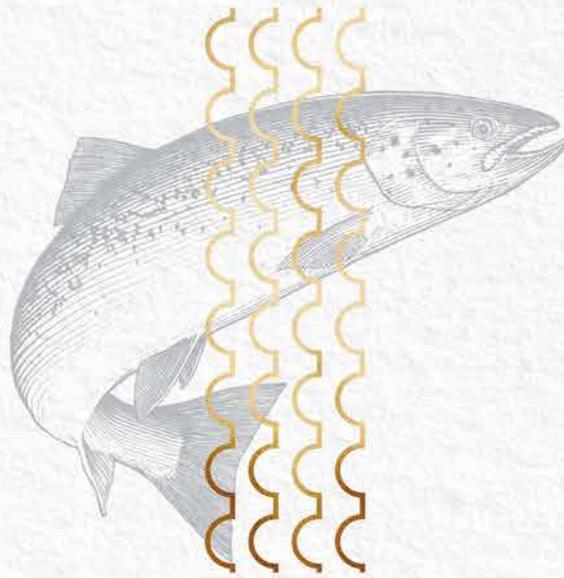


A LA CARTE
MENU



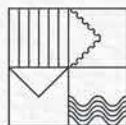
THE SORTING
ROOM



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

Artisan Handmade
Sourdough
Welsh butter, Halen Môn sea salt
(V,W,B,D)

5.95

Crispy Anchovies and
Smoked Garlic Aioli
(F,E,SD,W)

6.95

Smoked Paprika Houmous
*Sumac roasted pumpkin seeds,
grilled pitta bread*
(V,W,SE,E,D)

6.95

Baked Flatbread
*Wild garlic, Carmarthen air-dried cured
ham and Parmesan*
(W,B,D,SD)

7.95

Cauliflower Wings
*Crispy onion, hot honey and
Gochujang chilli*
(V,W,SD,MU)

7.95

Starters

Leek, Potato and Welsh
Gwynt Y Ddraig Cider Soup
With rarebit croutes
(V,SD,W,D,MU)

9.95

Sorting Room Salad
*New season beetroot and radish, smoked
Applewood plant-based cheese, pear and
cucumber, candied walnuts, little gem
lettuce, house dressing*
(V,W,N,SD)

9.95

Nduja Scotch Egg
Pickles, spring salad, house salad cream
(W,SD,E,D)

10.95

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

Grilled Whole King Prawns
Garlic butter, lemon, buttered samphire
(CR,D)

14.95

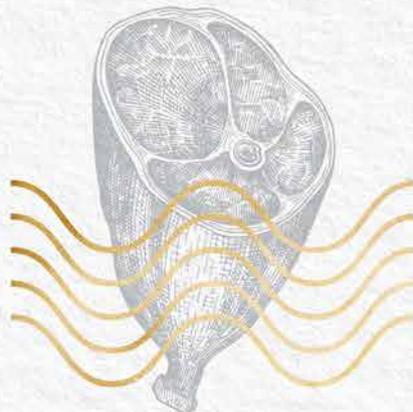
Raw Welsh Beef Fillet Tartare
*House dressing, marinated egg yolk,
pickled radishes, game chips*
(SD,MU,E,W)

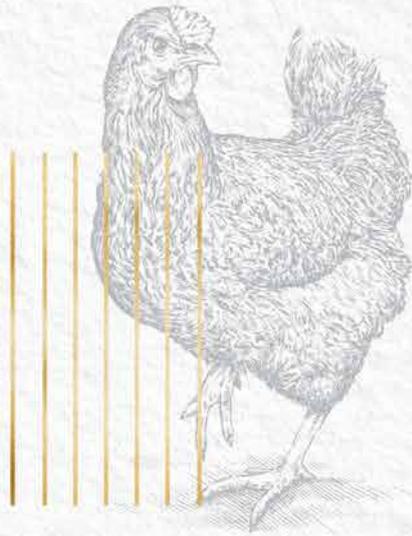
14.95

Traditional Oak Smoked
Duck Breast and Duck Leg
Bonbon

*Smoked duck breast, duck leg bonbon,
charred little gem lettuce, mint vinegar
gel, watermelon, croutons, feta,
black olive crumble*
(SD,W,D,E)

14.95





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

Celebration of Welsh Lamb: Three Ways

*Herb crusted lamb rump, seared belly
and lamb shoulder terrine, pea and
barley 'risotto', black garlic ketchup,
whipped Welsh feta, Wye Valley
asparagus, red wine jus*
(W,D,SD,E,S,MU)

39.00

Thirty-Five Day Dry Aged Welsh Reared Sirloin Steak 8oz

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

33.00

Whole Cornish Plaice
*Minted Pembrokeshire new potatoes,
lemon and caper butter*
(F,D)

29.50

Slow Cooked Pork Belly

*Heritage carrots, Roscoff onions,
chive mash, pickled apple, Gwynnt
Y Ddraig cider sauce*
(W,D,SD)

26.00

Hand Crafted Welsh Steak and Ale Pie

*Braised Welsh steak and smooth
Welsh bitter, red wine gravy*
(C,W,D,E,MU,SD,S)

25.50

Please allow thirty minutes cooking time

Chestnut Mushroom, Welsh Leek Fondue and Tarragon Pie

Welsh blue cheese and peppercorn sauce
(V,C,W,D,S,SD,E)

25.00

Please allow thirty minutes cooking time

Pan Seared Lightly Cured Stone Bass

*Welsh ale scraps and minted peas, gin
tartare sauce and malt vinegar gel,
Pommes Anna terrine fries, charred
lemon, béarnaise sauce*
(F,SD,E,D)

25.00

Pan Roasted Brined British Chicken Breast

*Red pepper and cream cheese croquette,
smoked leek fondant, shallot purée,
tarragon sauce Ivoire*
(SD,D,W,E)

25.00



Plant-Based

Tandoori Roasted Cauliflower 🌿

*Sumac basmati rice, naan bread,
poppadoms, lime pickle, mango chutney*
(V,W,SD)

25.00

Wye Valley Asparagus and Baby Artichoke 🌿

*Black sesame and black garlic emulsion,
saffron potatoes, wild garlic powder*
(V,SD,SE)

25.00

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

(V,D)

5.95

Sweet Potato Fries 🌿

(V)

5.95

House Fries 🌿

(V)

5.95

Clotted Cream Mashed Potato

(V,D)

5.95

Sauces

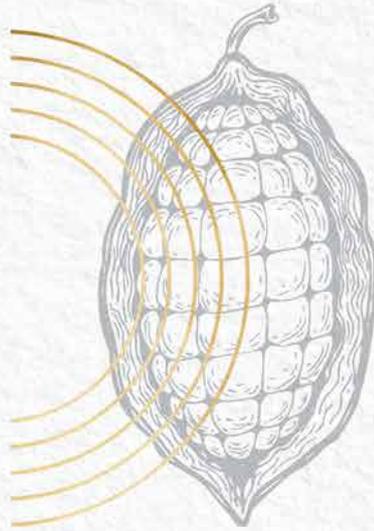
Garlic and Herb Butter (V,D)

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

Great Bear Zinfandel (SD) | (175ml)

12.50

Apple Tarte Tatin

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

10.95

Best paired with

La Perle Sauternes (SD) | (125ml)

9.80

Plant-Based Chocolate Delice Twist 🍃

Raspberry sorbet, berry compote
(V,S)

7.95

Best paired with

Pico Alto Merlot (SD) | (175ml)

10.50

Yorkshire Rhubarb Custard Tart

*Meringue, raspberry sorbet,
grenadine gel*
(V,W,D,E,SD)

8.95

Best paired with

Laurent-Perrier La Cuvee Rose (SD) | (125ml)

22.00

Carrot Cake with Mascarpone Cream

*Candied ginger, basil gel, Greek
style yoghurt ice cream*
(V,W,D,E,S,SD)

9.95

Best paired with

Graham's Tawny Port 10 Years (SD) | (50ml)

9.00

Lemon and Vanilla Basque Cheesecake

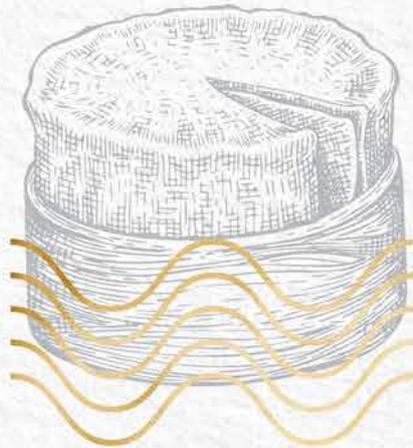
*Spanish-style baked cheesecake with
burnished exterior, crème caramel-style
bittersweet notes and creamy
light centre*
(V,E,D,W)

9.95

Best paired with

Pico Alto Sauvignon Blanc (SD) | (175ml)

10.50



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

*Graham's Six Grapes Reserve Ruby Port
(SD) | (50ml)*

7.00

A discretionary 10% service charge will be added to your bill.

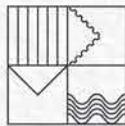
Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) 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



THE SORTING
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