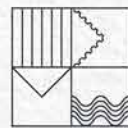
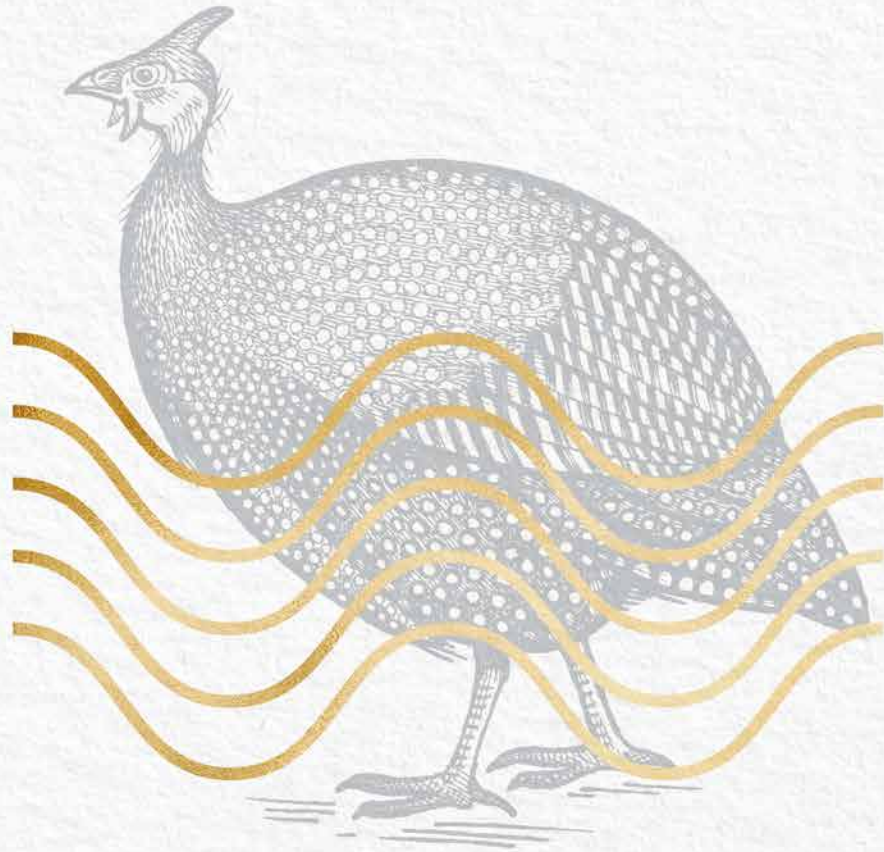
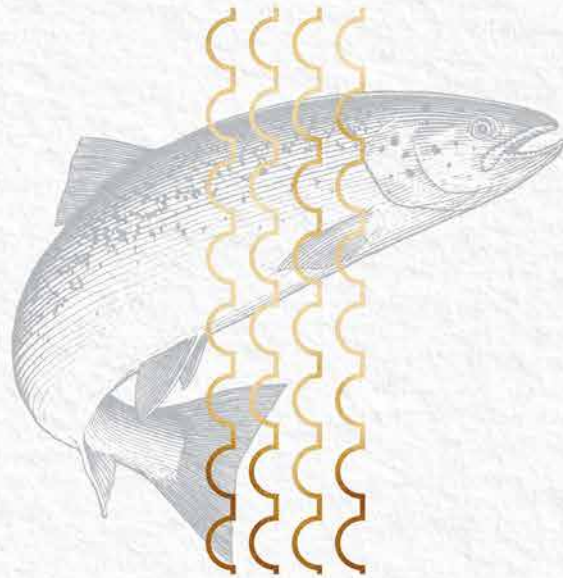


A LA CARTE
MENU



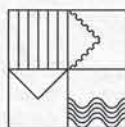
THE SORTING
ROOM



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 Bread
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
*Sundried tomatoes, Carmarthen air-
dried cured ham and rocket*
(W,B,SD)

7.95

Courgette and Caerphilly
Cheese Croquettes
Fried basil, smoked yoghurt
(V,W,D)

7.95

Starters

Courgette and Summer
Garden Herb Soup
With rarebit croutes
(V,SD,W,D,MU)

9.95

The Sorting Room Salad
*New season beetroot and radish,
Pant-Ys-Gawn goat's cheese, heritage
Isle of Wight tomatoes and cucumber,
Little Gem lettuce*
(V,D,SD)

9.95

Nduja Scotch Egg
*Salsa verde, mustard frills,
crispy pancetta*
(W,SD,E,F,MU)

10.95

Octopus Salad
*Mediterranean octopus tentacles,
cucumber, papaya and cherry tomato,
salmon roe*
(M,E,F,SD)

13.95

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

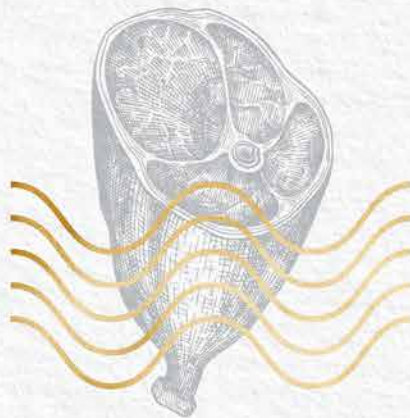
14.95

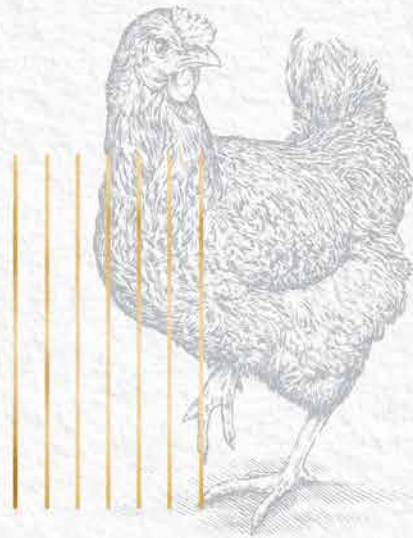
Raw Welsh Beef Fillet Tartare
*House dressing, marinated egg yolk,
pickled radishes, game chips*
(SD,MU,E,W)

14.95

Smoked Salmon and
Almond Dukkah
*Cucumber and fennel relish, tomato
oil and buttermilk sauce*
(SD,D,A,SE)

14.95





Mains

The Chateaubriand (For Two To Share)

Roscoff onion, watercress salad, Maris Piper triple cooked chips and Welsh whisky peppercorn sauce, with your choice of two sides

(D,SD,W)

95.00

Beef Wellington

Thirty-five day aged Welsh reared beef fillet, onion jam, carrot purée, crispy prosciutto, peas and Perigourdine sauce

(W,D,E,SD)

56.00

Celebration of Welsh Lamb: Three Ways

Herb crusted lamb rump, seared belly and lamb shoulder bonbon, aubergine purée, mustard seed and courgette relish, red wine jus

(W,SD,E,MU)

39.00

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

Roscoff onion, watercress salad, triple cooked Maris Piper chips, Welsh whisky peppercorn sauce

(D,SD)

33.00

Barbecue Glazed Monkfish

Cep purée, spinach, crushed new potatoes, chicken crisp, monkfish jus

(F,D,SD)

29.50

Seared Pork Chop

Charred hispi cabbage, romesco sauce, black garlic ketchup, parsley pistou, savoury granola

(A,W,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

Cream of Wild Mushroom, Caramelised Onion and Welsh Leek Pie

Truffle vegetarian jus
(V,C,W,D,S,SD,E)

25.00

Please allow thirty minutes cooking time

Seared Hake

Chard, confit fennel, lemon purée, black olives, tomato and lemon verbena sauce

(F,SD,E,D)

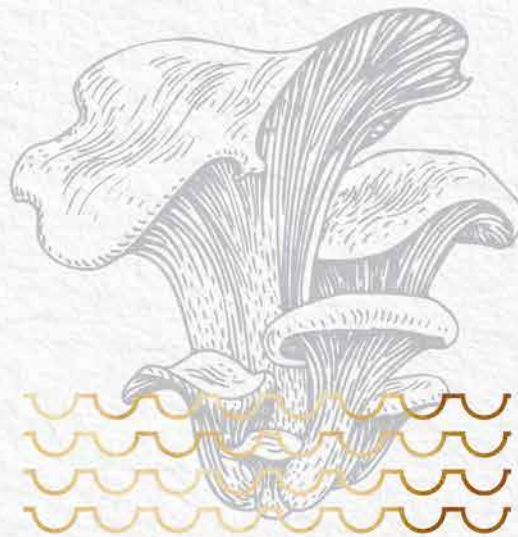
25.00

Pan Roasted Brined British Chicken Breast

Wild mushroom, apricot and thigh galantine, roasted cauliflower, shallot purée, mustard velouté

(SD,D,W,MU)

25.00



Plant-Based

Tandoori Roasted Cauliflower 🌿

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

25.00

Smoked Harissa Aubergine 🌿

*Warm salad of giant couscous and
spiced lentils, petit ratatouille*
(V,SD,SE)

25.00

Sides

Three Cheese
Mac 'n' Cheese (V)
5.95

Heritage Isle of Wight
Tomato, Watermelon, Feta
and Black Olive Salad (V,D)
5.95

Tenderstem Broccoli,
Romesco and Savoury
Granola (V,A,W)
5.95

Garlic Mushrooms (V,D)
5.95

Potatoes

Truffle and Hafod
Cheese Fries (D,SD)
5.95

House Fries (V)
5.95

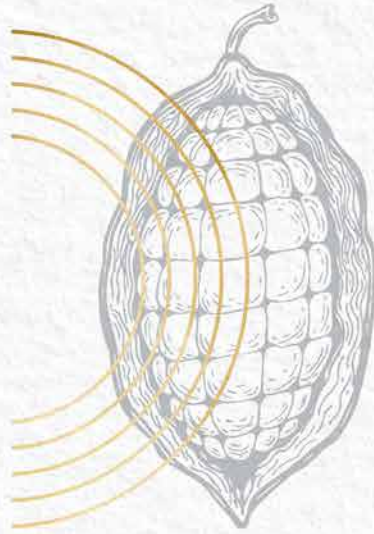
Sweet Potato Fries
(V)
5.95

Buttered New Potatoes
with Dill (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

Grahams Tawny 10 Port | 50ml

9.00

Apple Tarte Tatin

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

10.95

Best paired with

La Perle Sauternes (SD) | (125ml)

9.00

Cherry and White Chocolate Mille-Feuille

*Spiced peach compote, white
chocolate ice cream*
(V,W,D,E,S,SD)

8.95

Best paired with

Laurent-Perrier Brut Champagne | 125ml

16.00

Eton Mess

*Marinated strawberries, meringue,
Chantilly cream, vanilla ice cream*
(V,W,D,E,SD)

9.95

Best paired with

Prosecco Rosé | 125ml

10.00

Lemon Posset

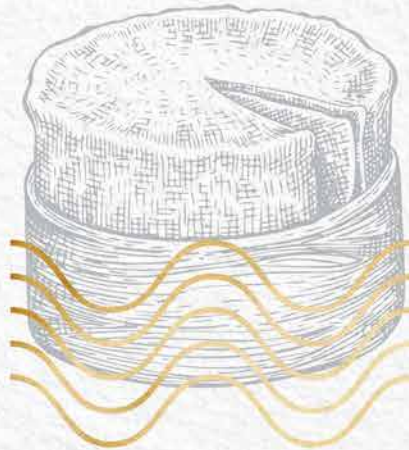
Shortbread biscuit, roasted fig soup
(V,E,D,W)

9.95

Best paired with

Grahams Fine White Port | 50ml

9.00



Cheese Board

Welsh Cheese Selection

*Perl Wen, Hafod, Vintage 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

Harvest Laborum Malbec | 125ml

9.00

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

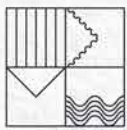
Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

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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