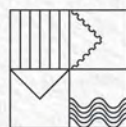
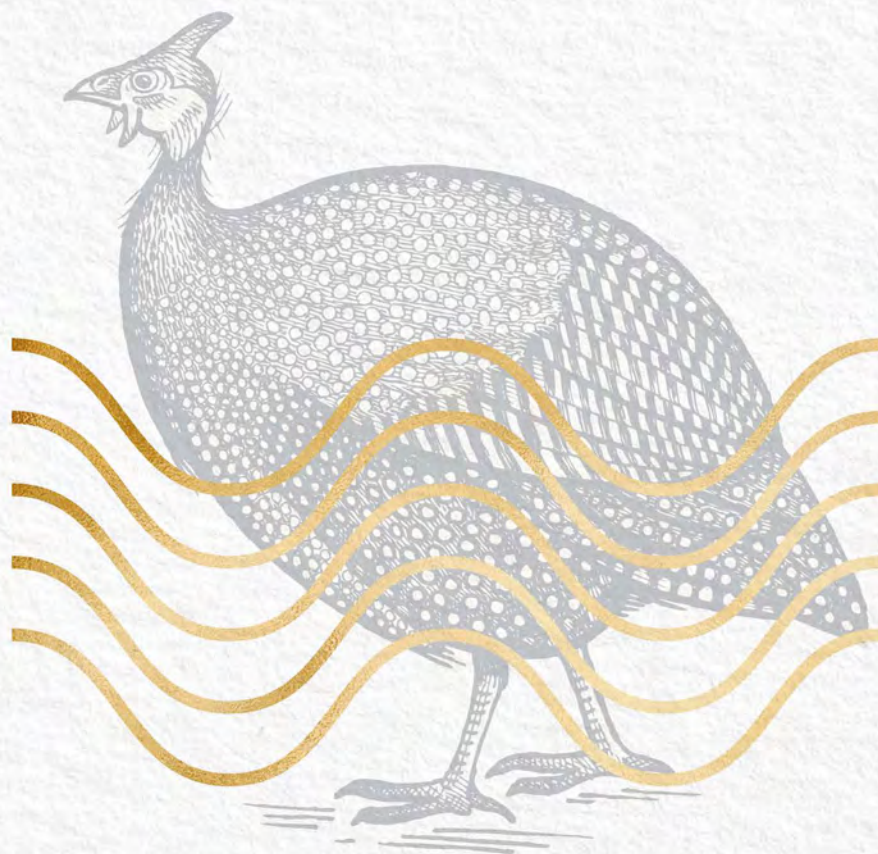
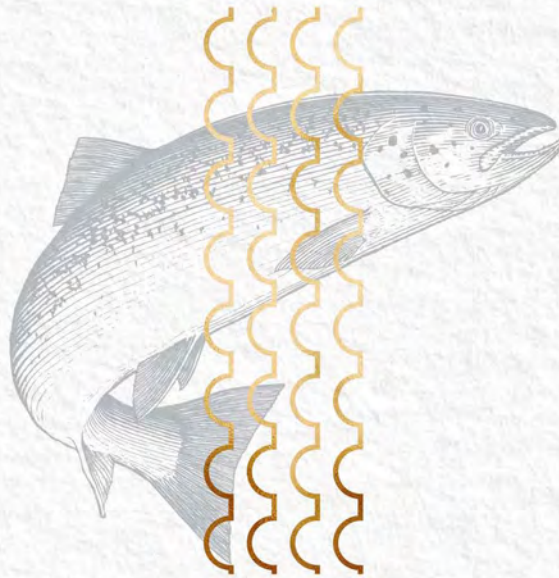


A LA CARTE
MENU



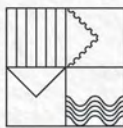
THE SORTING
ROOM



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

Salt and Pepper
Cauliflower Wings
Gorwydd Caerphilly cheese, chilli jam
(V,D,W)

6.95

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

6.95

Baked Flatbread
*Carmarthen air-dried cured ham,
onion jam, rocket, feta*
(W,B,SD,D)

7.95

Parsnip and Snowdonia Black
Bomber Cheese Croquettes
Fried sage, Gochujang mayonnaise
(V,W,D)

7.95

Starters

Ginger and Pumpkin Soup 🍯
*Apricot chutney, Welsh plant-based
cheese toastie*
(V,SD,W,MU)

9.95

The Sorting Room Salad
*Heritage beetroot, Pant-Ys-Gawn
goat's cheese, champagne poached pear,
cucumber, candied walnuts, chicory
endive, house dressing*
(V,D,SD,WN)

9.95

Black Pudding Scotch Egg
*Celeriac, radicchio and apple remoulade,
swede purée*
(W,SD,E,MU,C,D)

10.95

Smoked Duck Breast
*Pickled walnuts and blackberries, red
cabbage gel, squash purée, Romanesco*
(SD)

13.95



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

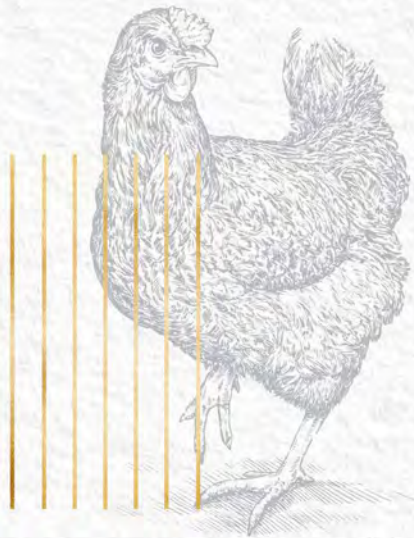
15.95

Welsh Beef Carpaccio with
Cipriani Sauce
*Rocket, pickled mushrooms,
Parmesan, crispy parsnip*
(SD,MU,D)

16.95

Severn & Wye Smoked
Salmon and Almond Dukkha
*Cucumber and fennel relish, dill oil,
buttermilk sauce*
(SD,D,A,SE)

14.95



Mains

The Chateaubriand (For Two To Share)

Roscoff onion, garlic mushroom, wild rocket and pickled shallot salad, Maris Piper triple cooked chips and Welsh whisky peppercorn sauce, with your choice of two sides
(D,SD)

98.00

Beef Wellington

Thirty-five day aged Welsh reared beef fillet, onion jam, gratin potato, carrot purée, crispy bacon and fine beans, Perigourdine sauce
(W,D,E,SD)

58.00

Welsh Venison Loin

Hazelnut crusted venison loin, haunch croquette, celeriac terrine, red cabbage, beetroot purée, red wine jus
(W,SD,E,MU,D,C,H)

39.00

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

Roscoff onion, garlic mushroom, wild rocket and pickled shallot salad, triple cooked Maris Piper chips, Penderyn Welsh whisky peppercorn sauce (D,SD)

35.00

Slow Cooked Confit Pork Belly

'Nduja mash, hot honey roasted carrots, Cavolo Nero, crackling, cider jus
(SD)

28.00

Handcrafted Welsh Steak and Ale Pie

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

26.00

Please allow thirty minutes cooking time

Vegetable and Welsh Cheese Handcrafted Pie

Butternut squash, Welsh blue cheese, roasted Welsh leeks, garlic chestnut mushrooms
(V,W,D,E)

26.00

Please allow thirty minutes cooking time

Sea Bass Fillet

Dill creamed potato, Cajun seafood boil sauce, charred lemon
(W,F,SD,D,M)

26.00

Welsh Ale Brined British Chicken Breast

Chicken croquette, carrot purée, salsify and wild mushrooms, Dauphinoise potato, chicken crackling, Welsh ale jus
(SD,D,W,E,R,SP)

25.00

Roasted Hake

Saffron risotto, salsa verde, buttered samphire, kale, charred lemon
(F,D,SD)

25.00



Plant-Based

Salt and Chilli Katsu Tofu 🌱
*Tempura tofu, Japanese aromatic katsu
curry sauce, sticky jasmine rice, salt
and chilli bok choy*
(V,W,SD,S)

26.00

Smoked Aubergine,
Squash, Onion and
Chickpea Tagine 🌱
*Lemon and pinenut couscous, toasted
pitta, apricot and sultana relish*
(V,W,SD,S)

26.00

Sides

Three Cheese
Mac 'n' Cheese (V)

5.95

Garlic Mushrooms (V,D)

5.95

Savoy Cabbage, Pancetta
and Snowdonia Black
Bomber Cheese
(V,A,W)

5.95

Potatoes

Truffle and Hafod
Cheese Fries (D,SD)

5.95

House Fries (V)

5.95

Sweet Potato Fries
(V)

5.95

Smoked Creamed Potato
(V,D)

5.95

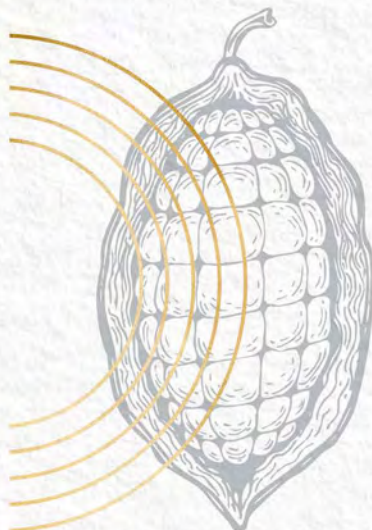
Sauces

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

Lunaka Pinot Noir Reserva,
Chile | 175ml

12.50

Sticky Toffee Pudding

Toffee sauce, Welsh Gold ice cream
(V,W,D,E,SD)

8.95

Best paired with

La Perle d'Arche Sauternes,
France | 125ml

9.00

Tirami-Choux Paris-Brest

Coffee crèmeux, coffee tuile,
mascarpone cream
(V,W,D,E,SD)

9.95

Best paired with

Pico Alto Chardonnay, Chile | 175ml

10.50

Chestnut, Pear and Lemon

Poached pear, chestnut cream, candied
lemon zest, candied chestnut, shortbread
(V,E,D,W)

8.95

Best paired with

Lunaka Viognier Reserva, Chile | 175ml

12.50

Triple Chocolate Chip

Brownie 🍫

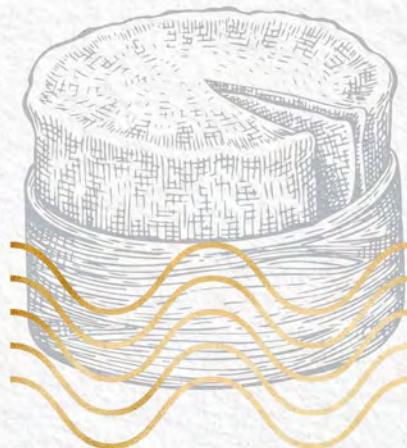
Raspberry sorbet
(S)

7.95

Best paired with

MC Excellens Cuvée Crianza, Rioja | 175ml

13.00



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
(C,SE,D,E,W,O,B)*

14.50

*Best paired with
Familia Gascon Malbec,
Argentina | 175ml*

13.50

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

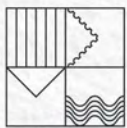
Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

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
ROOM