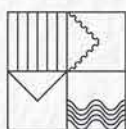
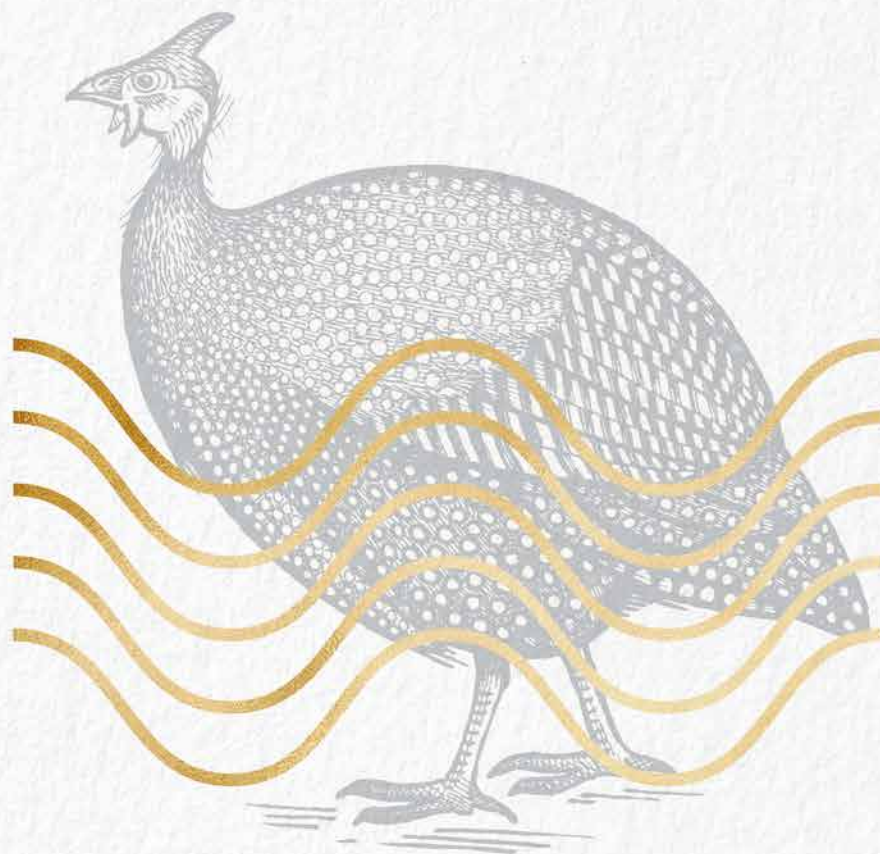
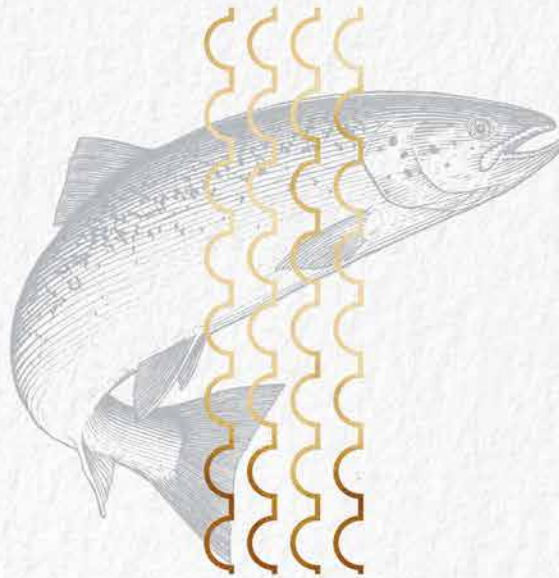


A LA CARTE
MENU



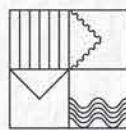
THE SORTING
ROOM



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,W,Se)

5.95

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

5.95

Fried Chorizo and
Red Onion
Pitta bread, smoked paprika houmous
(Se,D,W,SD)

8.99

Starters

Grilled Black Tiger
King Prawns
Garlic butter, lemon
(Cr,D)

14.50

Traditional Oak Smoked
Duck Breast
*Shredded duck leg and hoisin, beetroot,
squash, crispy onion and
pumpkin seed granola*
(SD,Se,S,W)

12.95

Mediterranean
Octopus
*Roasted chorizo, harissa red pepper
salsa, spring onion aioli, preserved
lemon, herb oil, seashore vegetables*
(M,E,SD,D)

12.50

Sorting Room House Cured
Salmon Pastrami
*Dill and vodka crème fraiche, pickled
cucumber and capers, celeriac
remoulade, onion bread slices*
(F,SD,D,W,Mu)

12.50



Monmouthshire Reared Pork
and Chorizo Scotch Egg
*Preserved tomato and Henderson's
gentleman's relish, Brecon vodka
Bloody Mary sauce*
(E,SD,W,D)

8.95

Cream of Butternut
Squash Soup
*Buttermilk pancakes, truffle
and Parmesan*
(V,SD,W,D,E)

8.50

The Sorting Room Salad
*Perl Las cheese, champagne poached
pear, candied walnuts, chicory salad,
toasted pumpkin and sunflower
seeds, honey*
(V,D,Wn)

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,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)

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,SD,C)

Half 45.00 | Whole 85.00

Celebration of Welsh Lamb

Rack of Welsh lamb with herb crust, crispy lamb belly terrine, leg of lamb shepherd's pie, salt baked parsnip purée, Welsh coastline laverbread, Pommes Anna, West Wales farmed charred leek fondant, Welsh red wine jus

(G,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)

30.00

Kombu Butter Roasted Fillet of Cod

Potato purée, celeriac, Jerusalem artichoke, cockle, prawn and mussel chowder, seashore vegetables, lumpfish roe

(F,S,M,Cr,D,W)

24.95

Slow Cooked Pork Belly Apple, chorizo jam, hispi cabbage wedge, Pommes Anna, sweet potato and chestnut

(D,SD,N)

22.95

Linguine

Crab, king prawns, garlic, chilli, samphire

(Cr,D,W,SD,M,F,C)

22.95

Braised Welsh Steak and Glamorgan Ale Hand Crafted Pie

Red wine gravy

(W,D,E,SD)

20.95

Soy Glazed Slow Cooked Swede

Sweet potato purée, wild mushrooms, black garlic, sourdough, onion, puffed wild rice

(V,W,S,B,SD)

19.95

Chestnut Mushroom, Welsh Leek and Hafod Welsh Cheddar Cheese Pie

Glamorgan ale vegetarian gravy

(V,W,D,E)

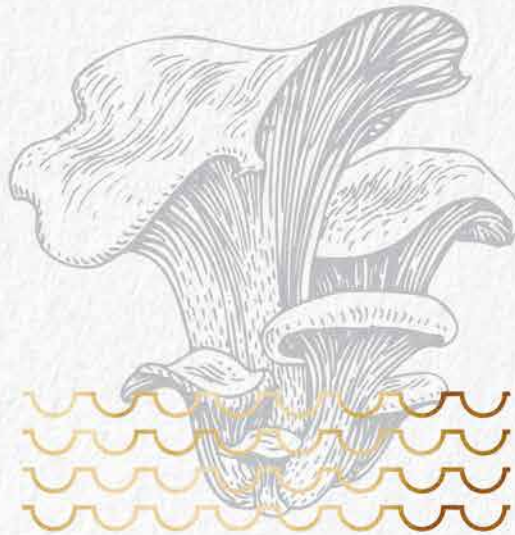
18.95

Pan Roasted Brined British Chicken Breast

Caramelised onion purée, black garlic ketchup, woodland mushroom and truffle croquette, crispy chicken skin, tenderstem broccoli, Madeira jus

(SD,D,W,E)

18.95



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
(D,SD)
5.95

House Fries
(V)
4.95

Sweet Potato Fries
(V)
4.95

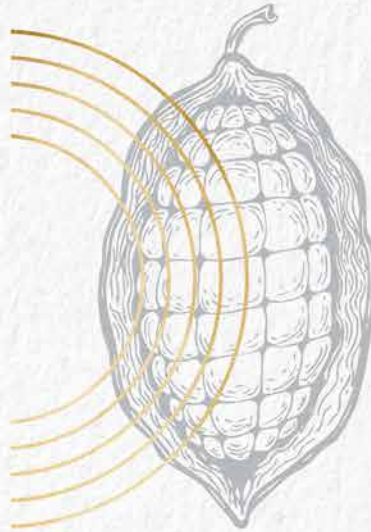
Truffle Mash
(V,D)
4.95

Sorting Room House
Fries with Red Wine
Jus Mayonnaise
(SD)
4.95

Sauces

Garlic and Herb Butter
(V,D)
4.95

Welsh Whisky
Peppercorn Sauce
(D,SD)
4.95



Desserts

Japanese Green Tea and
Rooibos Panna Cotta

*Lime, chocolate and Barti spiced
Pembrokeshire rum, banoffee with
spiced crackle and crunch crumble*
(V,W,D,SD,S)

8.95

Best paired with
Champagne Monopole Brut
N.V | (125ml)

15.40

Textures of Chocolate 'Cake'

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

10.50

Best paired with
Lunaka Pinot Noir Reserva,
Chile | (125ml)

8.25

Paris-Brest

*Salted caramel, toasted almonds,
Welsh Chantilly cream, crème
anglaise, gold leaf*
(V,W,D,E,A)

9.50

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

9.80

Sticky Toffee Pudding

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

8.95

Best paired with
Graham's Fine White
Port 19.0% | (50ml)

7.75

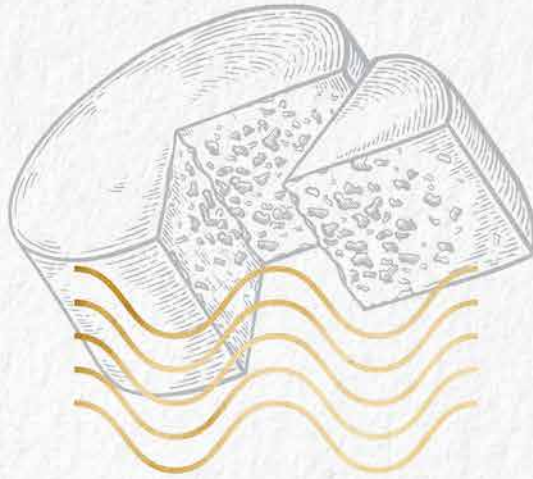
Apple Tarte Tatin

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

9.50

Best paired with
Marques de Caceres Brut
Cava | (125ml)

11.45



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

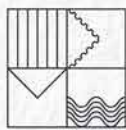
*Best paired with
Familia Gascon Malbec,
Argentina | (125ml)*

9.25

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, (D) Contains milk, (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 (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.



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