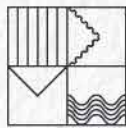
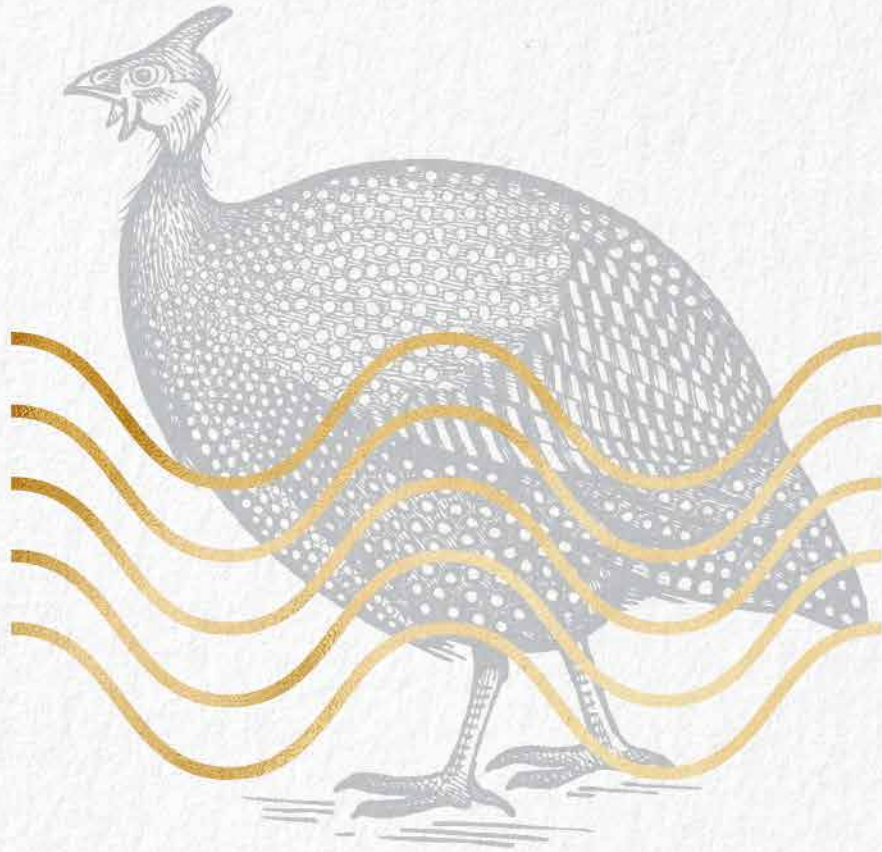
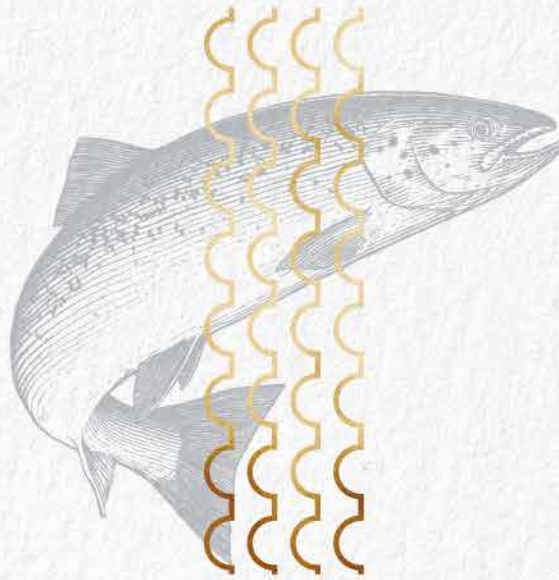


A LA CARTE
MENU



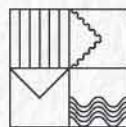
THE SORTING
ROOM



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,SD)

4.95

Artisan Sourdough
*House whipped truffle butter, Welsh
salted butter with Halen Môn sea salt*
(V,W,B,D)

5.95

The Sorting Room's
Beetroot Houmous ▼
*Toasted pumpkin seeds, grilled garlic
pitta bread*
(V,W,Se)

5.95

Starters

Pressed Ham Hock Terrine
*Welsh tomato chutney, roasted apple,
pork scratching*
(SD)

8.50

Spiced Winter Squash Soup
*Coconut cream, roasted pumpkin seeds,
parsley oil, paprika puff pastry straw*
(V)

8.50

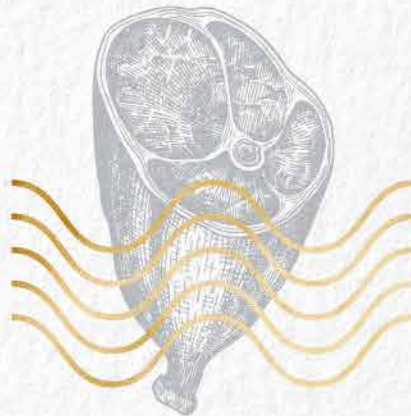
Monmouthshire Reared
Chorizo Scotch Egg
Brecon vodka Bloody Mary sauce
(E,SD,W,D)

8.95

Superfood Salad

*Hass avocado, beetroot, cucumber,
roasted seasonal vegetables, lentils,
couscous, poppy seeds, sunflower seeds,
pumpkin seeds, cucumber, broccoli, fresh
blueberries, Greek yoghurt dressing*
(V,D,W)

10.95



Smoked Haddock Fish
Cakes Filled with Caerphilly
Cheese Sauce
Garlic aioli, samphire salad
(D,E,F,SD)

10.95

Penderyn Welsh Whisky
Cured Salmon
*Brecon vodka crème fraîche, deep fried
avocado, pickled cucumber, miniature
multigrain loaf, lemon*
(F,SD,D,W,E,B)

12.50

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

14.50



Mains

Spiced Pumpkin Risotto ▼

Toasted chilli pumpkin seeds, vegan cheese and cream

(V,SD)

17.95

Roasted Turkey Breast

Cranberry pork sausage wrapped in bacon, sage, onion and pork stuffing, herb potato, parsnip and carrot, Brussels sprouts, rich turkey jus

(SD)

22.95

Moroccan Roasted Salmon Fillet

Coriander beurre blanc, baby spinach, harissa spiced couscous, spiced lentils, green beans
(F,W,D,SD,Mu)

22.95

Slow Cooked Pork Belly with Crackling

Toffee apple, butternut squash purée, sticky red cabbage, chorizo mash, Welsh cider sauce

(D,SD)

22.95

Pan Roasted Garlic and Thyme British Chicken Breast

Brined in Welsh beer, 'Tatws Pum Munud with confit onions, leeks and bacon lardons, crispy chicken crackling, Welsh rarebit and confit chicken croquette, Glamorgan ale jus

(W,S,E,D,SD,Mu)

22.95

Thirty-Five Day Dry Aged Welsh Reared Beef Rump 10oz

Thick cut chips, roasted garlic, slow roasted tomato, Portobello mushroom, Penderyn whisky and peppercorn sauce
(D,SD)

32.00

Welsh Lamb Shank

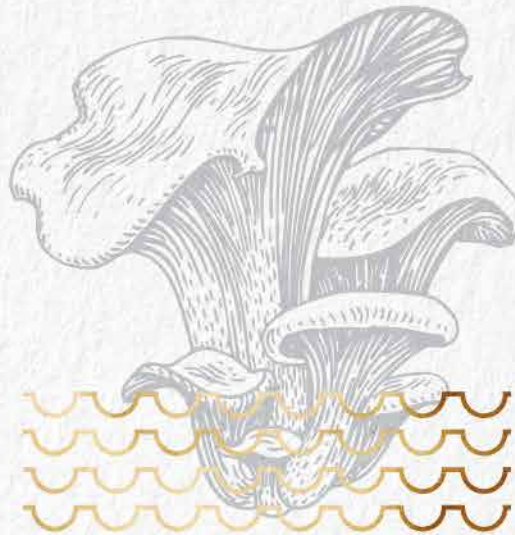
Sticky red cabbage, parsnip purée, onion mash, redcurrant and rosemary jus
(D,SD)

34.00

Beef Wellington

Thirty-five day aged Welsh reared beef fillet, Perigourdine sauce, green beans and pancetta, dauphinoise potatoes
(W,D,E,SD)

52.00



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

House Fries
(V)
4.95

Sweet Potato Fries
(V)
4.95

Pommes Purée
(V,D)
4.95

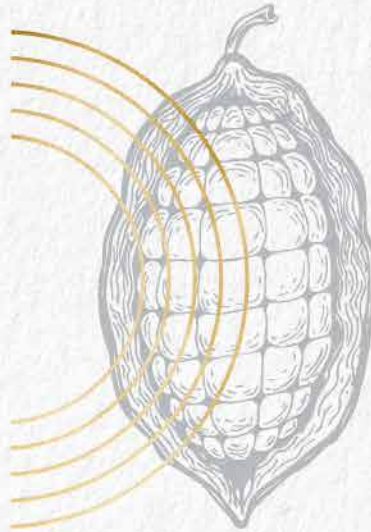
Truffle and Hafod
Cheese Fries
(V,D)
4.95

Sauces

Garlic and Herb Butter
(V,D)
4.95

Penderyn Whisky
Peppercorn Sauce
(D,SD)
4.95

Organic Perl Las Blue
Cheese Sauce
(D,SD)
4.95



Desserts

Traditional Christmas Pudding

Brandy anglaise
(V,W,D,E,Wn,SD)

6.95

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

15.40

Sicilian Lemon Tart
Clotted cream, raspberry gel
(V,W,D,E,S)

7.50

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

11.45

Chocolate and Orange Tart

Mandarin custard, orange and ginger gel, festive fruit compote
(V,S,D,W,E)

8.50

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

9.80

Sticky Toffee Pudding

Welsh honey ice cream, fudge sauce
(V,W,D,E,S)

7.95

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

7.75

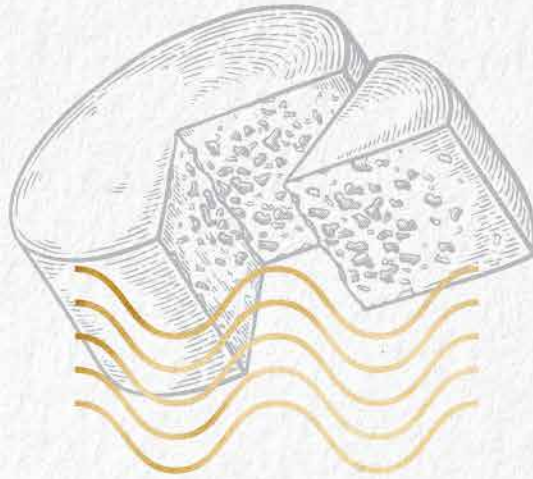
Textures of Chocolate 'Cake'

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



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

14.50

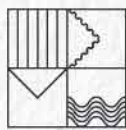
*Best paired with
Familia Gascon Malbec,
Argentina | (125ml)*

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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