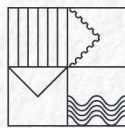


Table d'Hôte
Lunch Menu



THE SORTING
ROOM

Table d'Hôte Lunch Menu

Two courses 25.00

Three courses 30.00

*Busy schedule today or just a little short on time? Why not choose one of our 'Parkgate Express' dishes indicated by this symbol **P** and enjoy a two course lunch with us in under one hour.*

To Begin

Optional course, additional supplement applies

Abergavenny Artisan Bread

Welsh salted butter, Halen Môn sea salt

(V,G,D)

5.25

Starters

White Onion and Cider Soup **P** **V**

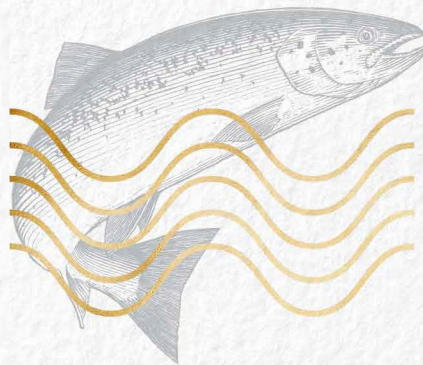
*Granary bread, sunflower spread
(V,G)*

Grilled Halloumi **P**

*Heritage tomatoes, avocado purée,
habanero jam (V,D,SD)*

Monmouthshire Reared Pork Scotch Egg

*Brecon vodka Bloody Mary sauce
(G,S,D,E,SD,C)*



Confit Corn Fed Chicken Terrine **P**

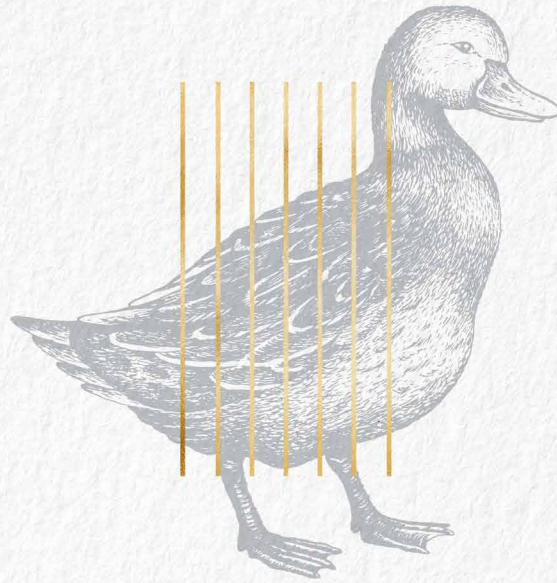
*Bacon jam, toasted artisan granary bread
(G,SD,D)*

Welsh Coastal Fish Cake **P**

*Lime aioli
(C,F,G,E,S,SD,Mu)*

Grilled Octopus

*Trealy farm smoked paprika chorizo, roasted
garlic aioli, herb oil, samphire
(M,G,S,E,SD,Mu)*



Mains

Seasonal Mushroom,
Celeriac and Spinach Pie

(V,G,D,E,SD,C)

Grilled Sea Bass 🐟

*Sauté brassica and broccoli, buttery mash,
spiced lemon butter*

(F,D)

Grilled Rump Steak 6oz 🐖

*Grilled mushroom and vine tomato,
rocket, fries and peppercorn sauce*

(SD,D)

Braised Welsh Beef
and Ale Pie

(G,D,E,SD)

Confit Duck Leg 🐓

*Black pudding, braised red cabbage,
pancetta and thyme jus*

(SD,G)

Potato Gnocchi 🍝 | 🌿

Roasted pumpkin, kale, truffle oil

(V,G)

Twelve Hour Slow Cooked
Pork Belly, Crackling Stick,
Puffed Pork

*Welsh ginger beer glaze, potato and sage
galette, seasonal greens, Taffy apple
cider sauce*

(G,SD,Mu)



Desserts

Sticky Toffee Pudding P

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

Lemon Tart P

Clotted cream, raspberries
(V,G,D,E,S,SD)

Berries and Sorbet P V

(V)

Apple and Victoria Plum

Crumble

Taffy apple cider anglaise
(V,G,D,E,S,SD)

Tonka Bean Soya

Panna Cotta P V

Fresh fruit salsa
(V,S)

Cheese Board

Additional supplement of 5.00 applies

Welsh Cheese

Perl Wen, Hafod, Caerphilly and Perl Las blue cheese, served with a selection of artisan cheese biscuits, spiced pear and grape chutney, celery and grapes
(V,C,Se,D,E,G)

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.

V Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (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.