

Snacks &  
Light Bites



THE SORTING  
ROOM

## Light Bites

---

Truffled Leek & Potato Soup  
*With crispy leeks and spiced potato croquette*  
(V,G,D,E,Mu)

7.95

Smoked Haddock and  
Parsnip Fishcake  
*Curried mayonnaise, wilted spinach*  
(F,E,Mu)

9.00

Welsh Rarebit  
*Chilli jam, slow roasted heritage tomato  
and rocket (V,G,D,E,Mu)*

9.50

Pressed Chicken and  
Herb Terrine  
*Bacon jam, sourdough (G,D,SD)*

9.50

Lamb Cawl  
*Warm bread and Caerphilly cheddar (G,D)*

10.50

Slow Cooked Faggots  
*Roasted winter root vegetables, rich onion  
gravy (G,S,SD)*

12.50

Monmouthshire Reared Pork  
and Sage Scotch Egg

*Black pudding crisps, winter apple slaw,  
burnt apple sauce (G,S,D,E,SD)*

8.50

## Salads

---

Moroccan Spiced Aubergine  
and Roasted Squash  
*Giant couscous and lentils, grilled Baby Gem  
lettuce, chimichurri dressing (V,G,SD,C)*

8.50

*Add Grilled Halloumi (V,D)*  
3.00

*Add Grilled Chicken*  
5.00

Classic Chicken Caesar Salad  
*Dry cured bacon, garlic sourdough croutons,  
Parmesan, anchovy fillets, crispy Romaine  
lettuce (F,G,D,E,SD)*

14.50

# Filled Artisan Sourdough Rolls

*All served with winter slaw and house fries*

## Roasted Porchetta

*Burnt apple sauce, shaved fennel (G,D)*

12.95

## Grilled Halloumi, Avocado and Aubergine

*Chilli jam (V,G,D)*

12.95

## Sustainable Cod Fish Fingers

*Tartar sauce, crispy lettuce (F,G,S,E)*

12.95

## Roasted Sirloin Beef

*Rocket, salsa verde, slow roasted heritage  
tomato, red onion marmalade (Mu,G)*

15.50

# Mains

## Potato and Herb Gnocchi

*Roasted figs, crispy Cavolo Nero, beetroot,  
Perl Las sauce and pine nuts (V,G,D,SD)*

20.00

## Welsh Rarebit Cauliflower Pie

*Winter squash, caramelised red onions,  
served with buttery mashed potato, winter  
greens and vegetable gravy (V,D,G,SD,Mu,E)*

22.00

## Fish Pie

*Salmon, smoked haddock, prawns, white  
fish, cheese and herb crust, mashed potato  
topping, winter greens (F,Cr,D,G,SD)*

22.50

## Braised Beef and Ale Pie

*Buttery mashed potato, winter greens, red  
wine gravy (D,G,E,SD)*

24.50

## The Parkgate Steak Burger

*Beef steak patty on a toasted brioche bun topped with  
bacon jam, Cheddar and burger relish, served with house  
fries, BBQ beef croquette and winter slaw*

*(G,D,E,Mu,S,SD)*

20.00

## Sides

---

House Fries (V) 4.50	Tomato, Rocket and Red Onion Salad (V,SD) 4.50
Sweet Potato Fries (V) 4.50	House Mixed Salad (V,SD,Mu) 4.50
Truffle and Caerphilly Cheese Fries (V,D) 6.00	Garlic Mushrooms (V,D) 4.50
Buttered Kale, Savoy Cabbage and Leeks (V,D) 4.50	


## Desserts

---

Warm Chocolate Brownie <i>Honeycomb, chocolate salami, Brecon honey ice cream (V,G,N,S,D)</i> 8.50	Berries and Sorbet  (V) 8.50
Winter Fruit Crumble <i>Crème anglaise (V,G,D,E)</i> 8.50	Sticky Toffee Pudding <i>Toffee sauce, fudge pieces, Brecon honey ice cream (V,G,D,E)</i> 9.50
Welsh Cheese Board <i>Perl Las, Hafod, Mature Caerphilly Cheddar, Perl Wen and Chef's choice guest cheese, served with artisan crackers, celery, grapes and apple chutney (V,D,G,C)</i> 14.50	

*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.*

 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.