

Snacks &
Light Bites



THE SORTING
ROOM

Light Bites

House Marinated
Kalamata Olives

4.95

Sourdough Bread

Welsh salted butter, Halen Môn sea salt
(V,G,D)

5.95

Sorting Room Beetroot
Houmous ▼

Toasted pumpkin seeds, grilled pitta bread
(V,G)

5.95

Welsh Rarebit with Glamorgan
Ale and Snowdonia Black
Bomber Cheese

On sourdough bread with chilli jam
(V,G,D,SD,Mu,E)

8.95

Monmouthshire Reared
Pork Scotch Egg

Chorizo crisp, Brecon vodka
Bloody Mary sauce
(E,C,SD,G,D)

8.95

The Sorting Room Salad

Perl Las Welsh blue cheese, prosecco poached
pear, candied walnuts, chicory salad
(V,G,D,C,S,N,SD)

12.50

Classic Caesar Salad

Maple cured bacon, croutons, Gran Levante
cheese, marinated anchovy fillets, crispy
Romaine lettuce (D,G,SD,F)

10.95

Add Grilled Chicken Strips

5.25

Pies

Braised Welsh Steak and
Glamorgan Ale Pie

Red wine gravy
(C,G,D,E,Mu,SD,S)

20.95

Mushroom, Leek and Hafod
Welsh Cheddar Pie

Glamorgan ale vegetarian gravy
(V,C,G,D,S,SD,E)

18.95

Sourdough Sandwiches

All served with seasonal slaw and house fries

Grilled Halloumi

Garlic mushroom, avocado, chilli jam
(V,D,G,SD,S)

14.95

Parkgate Club Sub

Warm sourdough sub topped with maple cured bacon, fried Shervington farm egg, iceberg lettuce, grilled British reared chicken breast, tomato and mayonnaise
(G,E,D,SD)

16.95

Fish Finger Sandwich

Lettuce, chunky tartare sauce, grilled lemon
(G,E,F,S,D)

15.95

Roasted Welsh Sirloin of Beef Sandwich

Served hot with red wine jus
(G,SD,E)

17.95

Mains

Tuscan Potato and Herb Vegan Gnocchi 🌱

Lemon, garlic cream sauce, wild mushrooms, toasted pine nuts, smoked vegan cheese (V,G,N)

18.95

Twenty-Eight Day Aged Welsh Beef Steak Burger

On a brioche bun topped with Caerphilly cheddar, house burger sauce, bacon jam, rocket, tomatoes and crispy onions, served with house slaw and fries

(G,D,E)

19.95

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

Triple cooked Maris Piper chips, roasted garlic, slow roasted tomato, confit mushroom, Penderyn whisky peppercorn sauce

(D,SD)

32.00

Sides

House Fries (V) 4.50	BLT Wedge Salad <i>Blue cheese dressing, bacon, lettuce and tomato (G,E,SD)</i> 5.95
Sweet Potato Fries (V) 4.50	Garlic Mushrooms (V,D) 5.95
Pommes Purée (V,D) 4.50	Green Beans, Broccoli and Peas <i>With Welsh butter (V,D)</i> 5.95
Truffle and Hafod Cheese Fries (V,D) 5.50	

Desserts

Vanilla Cheesecake <i>Fresh strawberries, strawberry gel, vanilla ice cream</i> (V,G,D,E,S) 6.50	Berries and Sorbet ♡ (V) 7.95
Warm Chocolate Fudge Cake <i>Vanilla ice cream (V,G,D,E,S)</i> 5.95	Sticky Toffee Pudding <i>Toffee sauce, fudge pieces, Brecon honey ice cream (V,G,D,E,S)</i> 7.95

Welsh Cheese Board

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

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.