

MENU

Salads

The Sorting Room Salad

Perl Las Welsh blue cheese, prosecco poached pear, candied walnuts, chicory salad

(V,G,D,C,S,N)

12.50

Classic Chicken Caesar Salad

Maple cured bacon, croutons, Gran Levante cheese, marinated anchovy fillets, crispy

Romaine lettuce

(D,G,SD,F)

10.95

Add chicken

5.25

Sourdough Sandwiches

All served with seasonal slaw and house fries

Grilled Halloumi Sandwich

Garlic mushroom, avocado, chilli jam

(V,D,G,SD,S)

14.95

Fish Finger Sandwich

Lettuce, chunky tartare sauce, grilled lemon

(G,E,F,SD)

15.95

The Parkgate Sub

Warm sourdough sub, maple cured bacon, fried Shervington Farm egg, iceberg lettuce, grilled British reared chicken breast, tomato, mayonnaise

(G,E,D,SD)

16.95

Roasted Welsh Sirloin of Beef Sandwich

Served hot with red wine jus

(G,SD,E)

17.95



Mains

Tuscan Potato and Herb Gnocchi

*Lemon, hedgerow 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

Pies

Braised Welsh Steak and Glamorgan Ale Pie

(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

Sides

Sweet Potato Fries *(V)*

4.50

Pommes Purée *(V,D)*

4.50

House Fries *(V)*

4.50

Green Beans, Broccoli and Peas with Welsh Butter

(V,D)

5.95



THE SORTING
ROOM

Dessert

Vanilla Cheesecake

*Fresh strawberries, strawberry gel,
vanilla ice cream*

(G,D,E,S)

6.50

Sticky Toffee Pudding

*Toffee sauce, fudge pieces,
Brecon honey ice cream*

(V,G,D)

7.95

Vanilla Panna Cotta

Rum roasted pineapple

(V)

7.95

Welsh Cheese


*Perl Las, Hafod, Mature Caerphilly Cheddar
and Perl Wen, served with artisan crackers,
celery, grapes and apple chutney*

(V,D,G,C)

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.