

Brunch Club



theparkgatehotel.wales





Glamorgan ale and Snowdonia Black Bomber cheese with chilli jam, served on Abergavenny sourdough bread

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

Classic Caesar Salad

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

Monmouthshire Reared Chorizo Scotch Egg

Brecon vodka Bloody Mary sauce (E.C.SD.G.D)

The Sorting Room Salad

Perl Las Welsh blue cheese, prosecco poached pear, candied walnuts, chicory salad (V.D.SDN)

Cauliflower Soup

Sticky sesame cauliflower wings (V,SD,G,D,E,Se,Mu)

Brunch Club Menu

Mains

Twenty-Eight Day Aged Welsh Beef Steak Burger

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

(G.D.E)

Tuscan Potato and Herb Gnocchi V

Baked lemon, hedgerow garlic cream sauce, wild mushrooms, toasted pine nuts, smoked vegan cheese (V.G.SD)

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 (G.D.E.SD.Mu)

Roasted Oak Smoked Salmon Fillet

Lime, charred corn salsa, harissa spiced couscous, spiced lentils, beurre blanc (F,G,D,SD)

Slow Cooked Pork Belly with Crackling

Toffee apple, smoked carrot purée, chorizo jam, sticky red cabbage, Pommes Anna, Welsh cider sauce (G.D.SD)

Desserts

Sticky Toffee Pudding

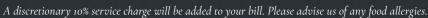
Toffee sauce, fudge pieces, Brecon honey ice cream (V,G,D,E,S)

Baileys and White Chocolate Cheesecake

Raspberry gel, Chantilly cream (V,G,D,E,S)

Caramelised Lemon Tart

Lemon sorbet (V,G,D,E,S)



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.

