



## THE CWRT TERRACE

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### *Menu*

*Take your pick from our delicious nibbles, snacks and bites,  
best enjoyed with chilled drinks and a warm summer breeze.*



THE PARKGATE  
HOTEL

## LIGHT BITES

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### Local House Cured Charcuterie Slate

*Carmarthen ham, house cured bresaola,  
smoked and cured Welsh venison*

*Kalamata olives, sourdough, Welsh butter  
with Halen Môn sea salt*

*Served with pickled vegetables, orange and  
stem ginger chutney*

*(SD,W)*

19.99

### Monmouthshire Reared Pork and Chorizo Scotch Egg

*Black pudding, dressed rocket, apple,  
pickled spring vegetables, piccalilli ketchup*

*(W,SD,E)*

9.25

### Roasted Red Pepper Houmous

*Toasted pumpkin seeds, grilled  
garlic pitta bread (V,W,SE)*

6.95

### Artisan Sourdough

*Welsh butter with Halen Môn sea salt*

*(V,W,B,D)*

5.95

### House Marinated Kalamata Olives

*(V)*

4.95



## SALADS

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### The Sorting Room Salad

*New season beetroot and radish,  
Pant-Ys-Gawn goat's cheese, pear and  
cucumber, candied walnut,*

*Little Gem lettuce*

*(V,D,W,SD)*

9.95

### Classic Caesar Salad

*Maple cured bacon, croutons, Gran Levante  
cheese, marinated anchovy fillers, crispy  
Romaine lettuce (D,W,SD,E)*

11.95

Add Chicken 5.95

Add Salmon 5.95

## SANDWICHES

*All served with seasonal slaw (V) and house fries (V)*

### Grilled Halloumi

*On a baked ciabatta with garlic mushroom, avocado and chilli jam*

*(V,D,W,SD,S)*

14.95

### Fish Finger Sandwich

*On a baked ciabatta with lettuce, chunky tartare sauce and grilled lemon*

*(W,E,F,S,D)*

14.95

### Parkgate Club Sub

*Warm ciabatta topped with maple cured bacon, Shervington Farm egg mayonnaise, iceberg lettuce, roasted turkey breast, tomato and mayonnaise*

*(W,E,D,SD)*

16.95



## WRAPS

### Smoked Applewood Cheese Wrap

*Beetroot, falafel, gin and rhubarb chutney, served in a gluten free wrap (V,SD)*

12.95

### Grilled Salmon Wrap

*Tenderstem broccoli, soy sauce, Portobello mushrooms, wild rocket, Middle Eastern spiced houmous and Hass avocado*

*(F,SE,W)*

18.95

### Oriental Duck Wrap

*Five spiced confit duck, pickled cucumber, spring onions, hoisin*

*(SD,W,S)*

14.95



## MAINS

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

*Triple cooked Maris Piper chips, roasted  
garlic, slow roasted tomato, Portobello  
mushroom, Welsh whisky peppercorn sauce*  
(D,SD)

32.00

Twenty-Eight Day Aged Welsh  
Beef Steak Burger

*On a brioche bun topped with Caerphilly  
cheddar, house burger sauce, grilled bacon,  
rocket, tomatoes and crispy onions, served  
with house slaw and fries*  
(W,D,E)

20.00

Spiced Tofu Rogan Josh 🌿

*Aromatic curry from Kashmiri, served with  
rice, garlic naan, poppadoms, mango chutney  
and plant-based mint raita*  
(V,W,SD,S)

24.00

## PIES

### Welsh Beef Bourguignon Hand Crafted Pie

*Red wine gravy, pancetta, whole shallots,  
button mushrooms, thyme  
(W,S,D,E,SD,MU,C)*

*Please allow thirty minutes cooking time*

24.95

### Parkgate Vegetable and Welsh Cheese Hand Crafted Pie

*Butternut squash, Hafod cheddar,  
Cavolo Nero black cabbage,  
garlic chestnut mushrooms  
(V,W,D,E)*

*Please allow thirty minutes cooking time*

24.95

## POTATOES

### Truffle and Hafod Cheese Fries (D,SD)

5.95

### House Fries (V)

5.95

### Sweet Potato Fries (V)

5.95

### Clotted Cream Mashed Potato (V,D)

5.95

## VEGETABLES

### Thyme and Honey Roasted Root Vegetables (V)

5.95

### Sorting Room House Mixed Salad

*(V,SD,MU)*

5.95

### Green Beans, Broccoli and Peas with Granola Crumble

*(V,D,W)*

5.95

### Garlic Mushrooms

*(V,D)*

5.95



## DESSERTS

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### Sticky Toffee Pudding

*Welsh whisky toffee sauce, fudge pieces,  
Welsh Gold honeycomb ice cream*  
(V,W,D,E,S,SD)

9.95

### Apple Tarte Tatin

*Madagascan vanilla ice cream,  
crème anglaise*  
(V,W,D,E,SD)

10.95

## CHEESE BOARD

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### Welsh Cheese Selection

*Perl Wen, Hafod, Caerphilly and Perl Las  
blue cheese, artisan cheese biscuits,  
spiced pear and grape chutney,  
celery and grapes*  
(V,C,SE,D,E,W,O,B)

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.*

**Gluten Allergy:** (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

**Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

**Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

**Lifestyle:** 🌱 Plant-based, (V) Vegetarian



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