

ROOM SERVICE MENU



THE PARKGATE
HOTEL

Breakfast

Early Riser

12.50

Available 5.30am – 7.00am

Coffee, Welsh Blended Teas
or Decaffeinated Coffee

Served with milk (V,D) or soya milk (V,S)

Fresh Orange Juice

(V)

Bakery Basket



*Croissants (V,G,D,E), muffin (V,G,E,D,N,S),
Danish pastry (V,G,D,E,S,N) and white
or wholemeal toast (G,S)*

*Served with a selection of preserves,
butter (V,D), or spread (V)*

Continental Breakfast

14.95

Available 7.00am – 10.30am

Choice of Cereals

*Cornflakes (V,G,S), Rice Krispies (V),
Coco Pops (V,S), Bran Flakes (V,G,S) or
Muesli (V,N,S,G)*

*Served with milk (V,D), soya milk (V,S),
oat milk (V,S) or almond milk (V,S,N)*

Choice of Fruit Juices

Orange, cranberry or apple (V)

Llaeth y Llan Natural
and Fruit Yoghurts (V,D)
or Soya Yoghurt (V,S)



Choice of Fresh Fruits

*Fresh fruit salad, sliced orange, grapefruit
or sliced melon
(V)*

Bakery Basket

*Croissants (V,G,D,E), muffin (V,G,E,D,N,S),
Danish pastry (V,G,D,E,S,N) and white
or wholemeal toast (V,G,S)*

*Served with a selection of preserves,
butter (V,D), or sunflower spread (V)*

À La Carte Breakfast

Available 7.00am – 10.30am

Basket of Morning Pastries

Croissant, muffin and Danish pastry, served with butter or spread and preserves (V,G,D,E,S,N,Se)

9.95

Parkgate Hotel Porridge

With double cream and milk or semi skimmed milk (V,G,D)

6.95

Omelette

Classic free range three egg omelette (V,E) with your choice of Cheddar cheese (V,D), mushrooms (V) or ham, served with toast and butter (V,G,D)

12.50

Grilled Kippers

Saltwater herrings, lightly salted, dried and cold smoked (F,D), served with butter and lemon, toast and butter (V,G,D)

11.95

Eggs Benedict

Two poached eggs on a toasted muffin topped with cured ham and hollandaise sauce (E,G,D,SD)

12.50

Celtic Eggs Benedict

Our breakfast speciality – two poached eggs on a toasted muffin with Severn & Wye Smokery smoked salmon, topped with hollandaise sauce and served with toast and butter (E,F,G,D,SD)

14.50

The Parkgate Full Welsh

Two Shervington Farm poached, fried or scrambled hen's eggs (V,E), back bacon (SD), Douglas Willis gourmet pork sausage (SD), baked beans (V), grilled mushrooms (V) grilled tomatoes (V), served with two slices of white or wholemeal toast (V,G) with butter (V,D) or spread (V) and preserve (V)

18.95

Beverages

Roasted Coffee

Americano (V,D)

4.45

Latté (V,D)

4.45

Cappuccino (V,D)

4.45

Flat white (V,D)

4.45

Mocha (V,D)

4.45

Single espresso (V)

4.45

Double espresso (V)

5.45

Welsh Blended Tea

Traditional Breakfast, Earl Grey, Assam, Darjeeling, fruit and herbal infusions

4.45

Hot Chocolate

(V,D)

5.45

Fresh Fruit Juices

Orange, pineapple, grapefruit, cranberry, apple or tomato (V)

3.50



A room service tray charge of £5.00 per delivery applies to all orders.

Restaurant In Your Room Dining

Available 11.30am – 9.30pm

Light Bites

Artisan Sourdough

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

5.95

Roasted Red Pepper Houmous

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

5.95

Monmouthshire Reared

Pork Scotch Egg

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

8.95

House Marinated

Kalamata Olives

4.95

House-Made Heritage Pork, Caramelised Red Onion and Leek Sausage Roll

Black pudding mash, London sauce
(G,D,E,SD)

7.95

Crispy Fried Chicken Wings

Spring onions and black garlic hoisin gel
(G,D,E,SD)

7.95

Salads

The Sorting Room Salad

Whipped Pant-Ys-Gawn goat's cheese,
prosecco poached pear, candied
walnuts, chicory salad
(V,D,C,S,N)

8.50

Classic Caesar Salad

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

10.95

Add Chicken 5.50

Add Salmon 6.25



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,G,SD,S)

14.95

Parkgate Club Sub

Warm ciabatta sub topped with maple cured bacon, Shervington Farm hen's egg, iceberg lettuce, grilled British reared chicken breast, tomato and mayonnaise
(G,E,D,SD)

16.95

Fish Finger Sandwich

On a baked ciabatta with lettuce, chunky tartare sauce and grilled lemon
(F,G,E,S,D)

14.95

Wraps

Turmeric Spiced Salmon Wrap

Soy sauce, Portobello mushrooms, wild rocket, middle eastern spiced houmous, Hass avocado (F,Se,G,S)

16.50

Oriental Duck Wrap

Five spiced confit duck, pickled cucumber, spring onions, hoisin
(SD,G,S)

14.95

Plant-Based Smoked Applewood Cheese Wrap

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

12.95

Restaurant In Your Room Dining

Available 11.30am – 9.30pm

Mains

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)

30.00

Tuscan Potato and Herb Plant-Based Gnocchi 🌱

*Lemon, hedgerow garlic cream sauce,
wild mushrooms, toasted pine nuts,
plant-based cheese*

(V,G)

19.95

Twenty-Eight Day Aged Welsh Beef Steak Burger

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

(G,D,E)

19.95

Pan Roasted Garlic and Thyme British Chicken Breast

*Brined in Welsh sparkling wine, wild
mushroom and truffle croquette, galette
potato, cider thyme jus*

(SD,D,E)

18.50

Pies

Braised Welsh Steak and Glamorgan Ale Pie

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

20.95

Chestnut Mushroom, Welsh Leek and Hafod Welsh Cheddar Cheese Pie

Glamorgan ale, plant-based gravy

(V,C,G,D,S,SD,E)

18.95

Restaurant In Your Room Dining

Available 11.30am – 9.30pm

Sides

House Fries (V)

4.95

Sweet Potato Fries (V)

4.95

Hafod Cheese Fries with Red
Wine Jus (V,D)

5.95

Truffle Mash (V,D)

4.95

Sorting Room House
Mixed Salad (V,SD,Mu)

4.95

Garlic Mushrooms (V,D)

4.95

Thyme and Honey Roasted
Root Vegetables (V)

4.95

Green Beans, Broccoli and
Peas with Welsh Butter
(V,D)

4.95

Desserts

Paris-Brest

*Salted caramel, toasted almond, Welsh
Chantilly cream, crème anglaise, gold leaf
(V,G,D,E,N)*

9.50

Sticky Toffee Pudding

*Barti spiced Pembrokeshire rum caramel
sauce, fudge pieces, Welsh Gold honeycomb
ice cream
(V,G,D,E,S,SD)*

8.95

Crème Caramel

*Barti spiced Pembrokeshire rum marinated
oranges, Celtic shortbread
(V,G,D,E)*

8.50

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 room service tray charge of £5.00 per delivery applies to all orders.

Children's Menu

For young diners aged 11 years and under

Starters

Hand Cut Nachos
*Topped with aged Cheddar cheese sauce,
tomato salsa, sour cream and
smashed avocado*
(V,D,SD,G)
4.50

Ciabatta Bread
*Welsh salted butter, Halen Môn
sea salt*
(V,G,D)
4.50

Roasted Vine Tomato Soup
With a warm bread roll
(V,G)
4.50

Mains

Penne Pasta
Tomato sauce and grated cheese
(V,G,D)
9.59

Thirty-Five Day Aged Welsh
Beef Steak Burger 4oz
*On a brioche bun topped with tomato
and crispy onions, served with house
slaw and fries*
(G,D,E)
10.95



Grilled British Reared
Chicken Breast
*Sautéed greens, house fries or
sweet potato fries*
12.95

Thirty-Day Aged Rump
Steak 5oz
*Grilled tomato and your choice of house
fries or sweet potato fries*
(SD)
15.95

Children's Menu

For young diners aged 11 years and under



Desserts

Sticky Toffee Pudding

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

(V,G,D,E)

5.95

Warm Chocolate Fudge Cake

Vanilla ice cream

(G,D,E,S)

5.95

Vanilla Cheesecake

Strawberry sauce, vanilla ice cream

(V,G,D,E,S)

4.95

Mario's Ice Cream

*Two scoops of your choice: vanilla,
chocolate or strawberry*

(V,D,E,G,S)

3.95

A room service tray charge of £5.00 per delivery applies to all orders.

Night Owl Menu

Available 10.00pm – 6.00am

Sandwiches

*All served on white or brown bloomer bread,
with Pipers Anglesey sea salt crisps*

Cheddar Cheese with
Plum Chutney
(V,G,D,SD,S)

6.50

Tuna Mayonnaise with
Red Onion
(G,F,SD,S)

7.00



Honey Roasted Ham
with Mustard
(G,Mu,SD,S)

7.50

Sriracha Mayonnaise Chicken
(G,S)

7.85

Desserts

Fresh Fruit Salad
(V)

5.50

New York Cheesecake
Berry compote
(V,G,D,E,S)

6.50

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.

✓ Plant-based, (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.



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