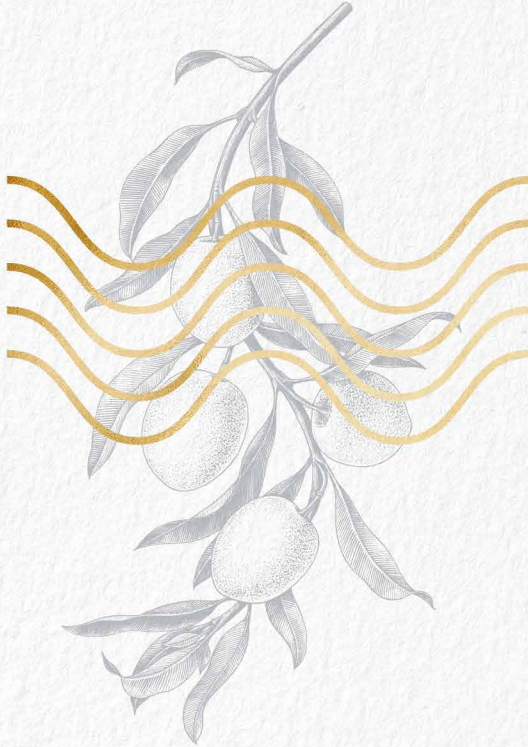


# BAR MENU

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THE SORTING  
ROOM

## Light Bites

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House Marinated  
Kalamata Olives (V)

4.95

Ground Bakery  
Sourdough

*Welsh butter with Halen Môn sea salt*

(V,W,D,B)

5.95

Sorting Room Beetroot  
Houmous

*Toasted pumpkin seeds, grilled pitta bread*

(V,W,Se)

5.95

House Made Black Pudding  
Sausage Roll

*Cumberland sauce*

(W,D,E,SD,B,O)

7.95

Crispy Fried Chicken Wings

*Spring onions, black garlic hoisin gel*

(S,W,SD,Se)

7.95

Monmouthshire Reared Pork  
and Chorizo Scotch Egg

*Preserved tomato and Henderson's  
gentleman's relish, Brecon vodka*

*Bloody Mary sauce*

(E,SD,W,D)

8.95

## Salads

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The Sorting Room Salad

*Perl Las cheese, champagne poached pear,  
candied walnuts, chicory salad*

(V,D,Wn)

14.95

Classic Caesar Salad

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

*Romaine lettuce*

(D,W,SD,F)

10.95

Add Chicken 4.95

Add Salmon 5.95

# Sandwiches

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*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)

14.95

## Fish Finger Sandwich

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

(W,E,F,Mu,D)

14.95

## Parkgate Club Sub

*Warm ciabatta bread topped with  
maple cured bacon, Ty Mawr Farm egg,  
mayonnaise, iceberg lettuce, roasted  
turkey breast & tomato*

(W,E,D)

16.95

# Wraps

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## Smoked Applewood Cheese Wrap

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

12.95

## Oriental Duck Wrap

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

(SD,W,S,Se)

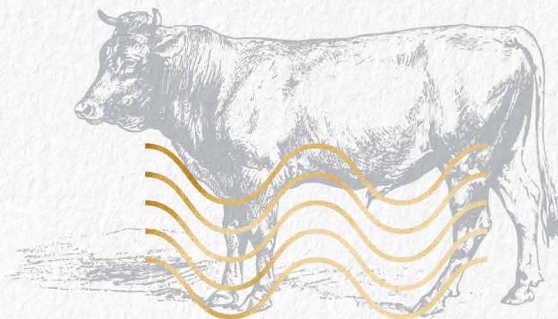
14.95

## Turmeric Spiced Salmon Wrap

*Grilled salmon, tenderstem broccoli,  
soy sauce, Portobello mushrooms, wild  
rocket, Middle Eastern spiced houmous,  
Hass avocado*

(F,Se,S,W)

18.95



## Mains

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### Soy Glazed Slow Cooked Swede

*Sweet potato purée, wild mushrooms, black garlic, sourdough, onion, puffed wild rice*

(V,W,S,B,SD)

19.95

### 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*

(W,D,E,SD,S)

19.95

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

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

(D,SD)

32.00

### Chestnut Mushroom, Welsh Leek and Hafod Welsh Cheddar Cheese Pie

*Glamorgan ale vegetarian gravy*

(V,W,D,E)

18.95

### Braised Welsh Steak and Glamorgan Ale Pie

(W,D,E,SD)

20.95



## Potatoes

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Hafod Cheese Fries  
with Red Wine Jus

*(D,SD)*

5.95

House Fries

*(V)*

4.95

Sweet Potato Fries  
*(V)*

4.95

Truffle Mash

*(V,D)*

4.95

## Vegetables

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Thyme and Honey Roasted  
Root Vegetables

*(V)*

4.95

Sorting Room House  
Mixed Salad

*(V,SD,Mu)*

4.95

Green Beans, Broccoli and Peas  
with Welsh Butter

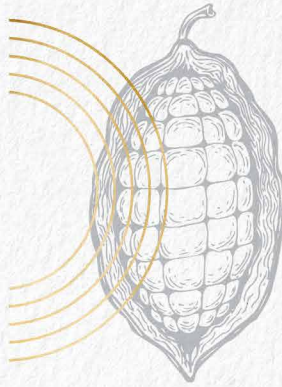
*(V,D)*

4.95

Garlic Mushrooms

*(V,D)*

4.95



## Desserts

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Japanese Green Tea and  
Rooibos Panna Cotta

*Lime, chocolate and Barti spiced  
Pembrokeshire rum, banoffee with spiced  
crackle and crunch crumble*

(V,W,D,SD,S)

8.95

Textures of Chocolate 'Cake'

*Melt in the middle hot chocolate sauce*

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

10.50

Paris-Brest

*Salted caramel, toasted almonds, Welsh  
Chantilly cream, crème anglaise, gold leaf*  
(V,D,E,A,W)

9.50

Sticky Toffee Pudding

*Penderyn Welsh whisky toffee sauce, fudge  
pieces, Welsh Gold honeycomb ice cream*

(V,D,E,SD,W)

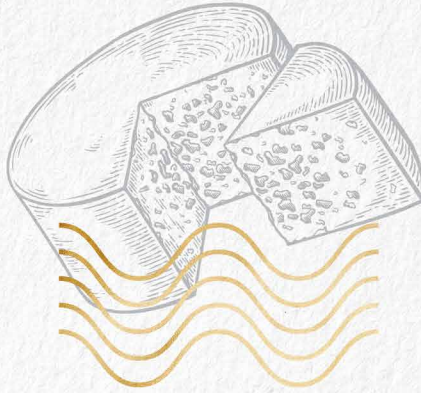
8.95

Apple Tarte Tatin

*Madagascan vanilla ice cream,  
crème anglaise*

(V,W,D,E,SD)

9.50



## 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.*

✓ Plant-based, (V) Vegetarian, (D) Contains milk, (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  
(O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt,  
(A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts,  
(Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.



THE SORTING  
ROOM