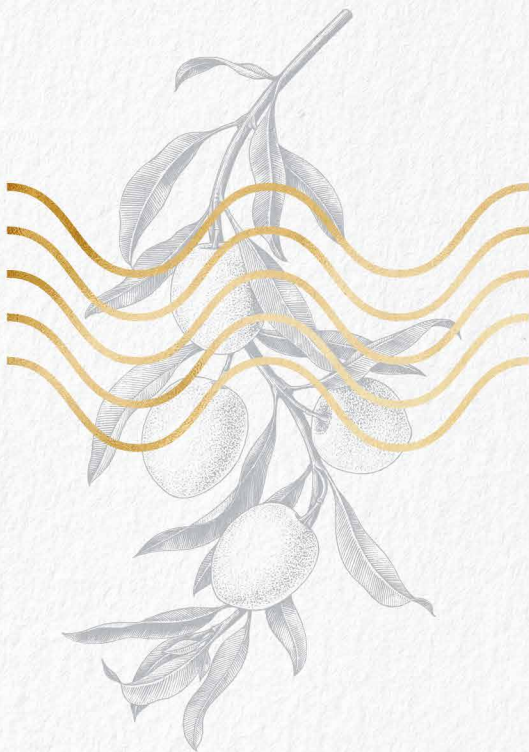


BAR MENU



THE SORTING
ROOM

Light Bites

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

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)

9.25

Classic Caesar Salad

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

Romaine lettuce

(D,W,SD,F)

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)

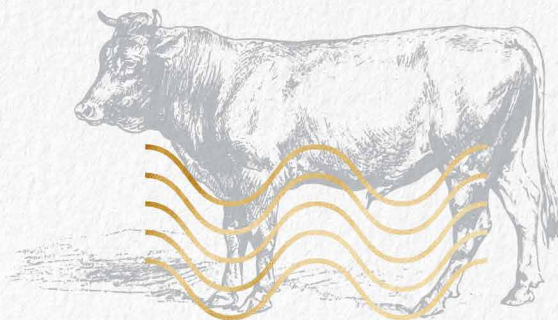
18.95

Oriental Duck Wrap

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

(SD,W,S)

14.95



Mains

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

Plant-Based Aubergine and
Chickpea Tagine 🍃

*Lemon and pinenaut couscous, toasted pitta,
apricot and sultana relish*

(V,SD,W)

22.95

Pies

Chestnut Mushroom,
Welsh Leek Fondue and
Tarragon Pie

Welsh Blue cheese & peppercorn sauce
(V,C,W,D,S,SD,E)

Please allow thirty minutes cooking time

24.95

Braised Welsh Steak and
Glamorgan Ale Hand
Crafted Pie

Red wine gravy
(C,W,D,E,MU,SD,S)

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

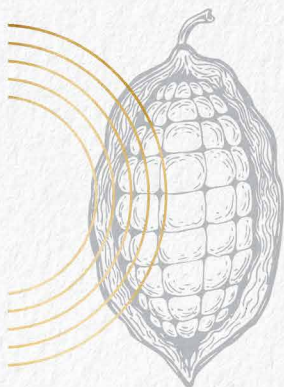
Green Beans, Broccoli and Peas
with Granola Crumble

(V,D,W)

5.95

Garlic Mushrooms
(V,D)

5.95



Desserts

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

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



THE SORTING
ROOM