



THE PARKGATE
HOTEL

The
PIE CLUB
at
THE SORTING
ROOM





The Pie Club Menu

Savoury Pies

The Stout Stamp

Welsh Lamb Shoulder & Rosemary

(gluten free option available)

Potatoes, mushrooms and carrots in a rich Guinness gravy, served with seasonal vegetables (SD,E,W,D)

£26.95

The First Class

Usk Valley Chicken & Welsh Leek

Creamy prosecco sauce, served with seasonal vegetables (SD,E,W,D)

£26.95

The Special Delivery

Mac 'n' Cheese & Lobster

Topped with bacon bits, served with seasonal vegetables (M,SD,E,W,D,CR)

£36.95

The Postmaster

Slow Pulled Beef Brisket with Mushroom Duxelle

Chicken pâté, French mustard, enclosed in a herb pancake in a puff pastry pie case, served with buttered fine beans, rich red wine jus and seasonal vegetables (SD,W,D,E)

£29.99

The Telegram

Autumn Vegetables *(plant-based option available)*

Squash, leeks, carrots, sweet potato, kale, sweetcorn and peas in a cheesy sauce, served with seasonal vegetables (V,SD,E,W,D)

£26.95

Dessert Pies

The Drunken Postman

Apple & Brandy Crumble

Vanilla cider custard (V,SD,E,W,D)

£9.99

The Zesty Dispatch

Lemon & Gooseberry

(V,SD,E,W,D)

£9.99

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