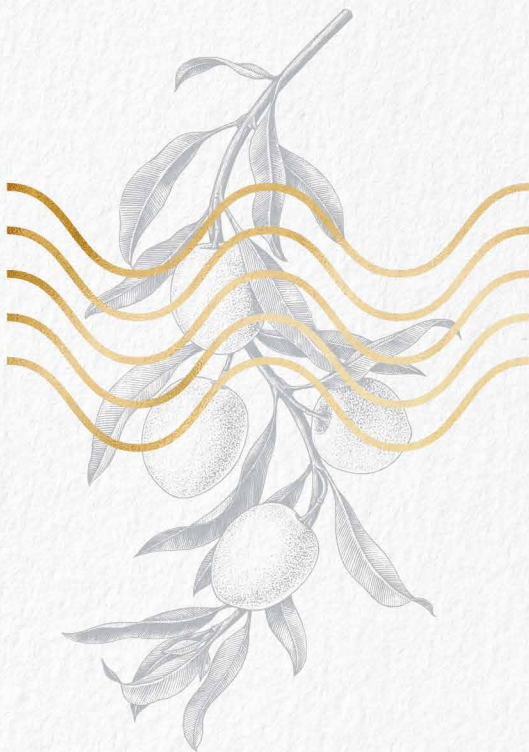


BAR MENU



THE SORTING
ROOM

Light Bites

Monmouthshire Reared Pork
Scotch Egg

Chorizo, Brecon vodka Bloody Mary sauce
(E,C,SD,W)

9.25

Sorting Room Houmous 🌿

Grilled pitta bread
(V,W,SE)

6.95

Ground Bakery Sourdough
Welsh salted butter, Halen Môn sea salt
(V,W,D,B)

5.95

House Marinated
Kalamata Olives 🌿

(V,SD)

4.95

Salads

Classic Chicken Caesar Salad

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

Romaine lettuce
(D,W,SD,F)

14.95

Superfood Salad

Hass avocado, beetroot, cucumber, roasted
seasonal vegetables, lentils, quinoa, poppy
seeds, sunflower seeds, pumpkin seeds,
cucumber, broccoli, fresh blueberries, Greek
yoghurt dressing
(V,D)

9.95

Wraps

All served with mixed garden salad and winter slaw

Grilled Turmeric Spiced Salmon Wrap

*Tenderstem broccoli, soy sauce, Portobello
mushroom, wild rocket, Middle Eastern
spiced houmous and Hass avocado
(F,SE,W)*

18.95

Smoked Applewood Cheese Wrap

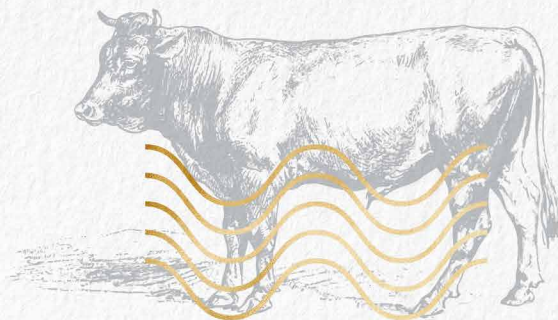
*Beetroot falafel, gin and rhubarb chutney,
served in a gluten free wrap
(V,SD)*

12.95

Oriental Duck Wrap

*Five spiced confit duck, pickled cucumber,
spring onions, hoisin sauce
(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, confit mushroom,
Penderyn whisky peppercorn sauce
(D,SD)*

34.95

Spiced Tofu 'Rogan Josh'

*Aromatic Kashmiri curry served
with rice, garlic naan, poppadums
and mango chutney
(V,W,SD,S)*

22.50

Hand Carved Glamorgan Turkey Dinner

*Sage and onion pork sausage wrapped
in bacon, cranberry pork stuffing, roast
potatoes, parsnip, carrot, Brussels
sprouts, rich turkey jus
(SD)*

24.00

Parkgate Steak Beef Burger

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

24.00

Parkgate Festive Club Sandwich

*Triple layer sandwich filled with maple cured bacon,
fried Shervington Farm egg, mayonnaise, iceberg
lettuce, roasted turkey breast and tomato, served
with house fries and winter slaw
(W,E,D,SD)*

19.95



Potatoes

Truffle and Hafod
Cheese Fries

(V,D)

5.95

Sweet Potato Fries 🍃

(V)

5.25

House Fries 🍃

(V)

4.95

Pommes Purée

(V,D)

4.95

Vegetables

Thyme and Honey Roasted
Root Vegetables 🍃

(V)

5.25

House Mixed Salad 🍃

(V,SD,Mu)

5.25

Green Beans, Broccoli and
Peas with Welsh Butter

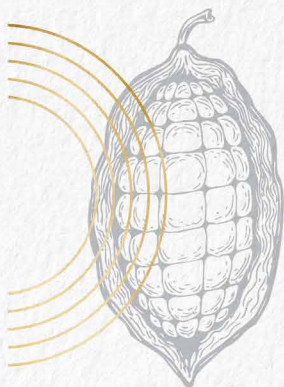
(V,D)

5.25

Garlic Mushrooms

(V,D)

5.25



Desserts

Cherry and Coffee Tiramisu

*Kirsch-soaked cherries, almond
cantuccini biscuit*

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

9.95

Sticky Toffee Pudding

*Welsh honeycomb ice cream,
toffee sauce*

(V,W,D,E,S)

8.50

Traditional Christmas Pudding

Brandy anglaise

(V,W,D,E,SD)

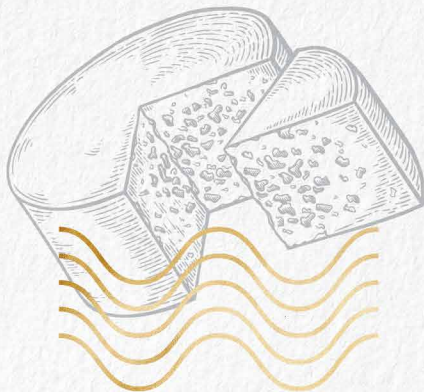
8.50

Tarte au Citron

Clotted cream, raspberry gel

(V,W,D,E,S)

8.50



Cheese Board

Welsh Cheese Selection
*Perl Wen, Hafod, Caerphilly, Perl Las blue
cheese, artisan cheese biscuits, spiced pear
and grape chutney, celery and grapes*

(C,SE,D,E,W,B,O)

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