

THE PARKGATE HOTEL

Breakfast Menu *Available 9am to 1pm*

Croissant Royales

Our decadently delicious, filled croissants

The Breakfast Royale

Smashed sausage patty topped with cheese, fried Ty Mawr Farm hen's eggs, homemade ketchup or brown sauce (SD,D,E,W)

16.95

Smoked Salmon Royale

Severn and Wye smoked salmon, ruby grapefruit hollandaise (F,SD,D,E,W)

18.95

Mushroom Royale

Wild woodland mushrooms, poached Ty Mawr Farm hen's eggs, hollandaise (V,SD,D,E,W)

16.95

Croissant French Toast

Parkgate toffee sauce, whipped cream and mixed berries (V)

12.95

Welsh Breakfast Rolls

Our sourdough breakfast rolls with your choice of filling

Welsh Award-Winning Succulent Pork Sausage (W,SD)

8.95

Two Fried Ty Mawr Farm Hen's Eggs (V,W,E)

7.95

Sweet Cured Thick Cut Back Bacon (W)

8.95

Plant-Based Sausage 🌿 (V,W)

8.95

Morning Pastries

Basket of Fresh Pastries

Croissant, muffin and Danish pastry, served with butter or plant-based margarine and preserves (V,W,D,E,S,A,WN,PS,H)

9.95

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Afternoon Cakes

Available 9am to 5pm

Lemon Drizzle Square

(V,W,D,E,S)

5.95

Heart-Shaped Dodger

(V,W,D,E,S)

5.95

Lemon & Toffee Cronut

Croissant meets doughnut in this delicious creation

(V,W,D,E,S)

6.95

Hot & Cold Drinks

Available 9am to 5pm

Welsh Roasted Coffee

Americano (V) 4.50

Latte (V,D) 5.50

Cappuccino (V,D) 5.50

Flat White (V,D) 5.50

Mocha (V,D) 5.50

Single Espresso (V) 4.50

Double Espresso (V) 5.50

Welsh Blended Teas

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

4.50

Hot Chocolate (V,B,D,S) 5.50

Fresh Fruit Juice (V) 3.50

Orange, pineapple, grapefruit, cranberry, apple or tomato

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Iced Coffee & Tea

Available 9am to 5pm

Iced Black Americano 🦁
4.50

Iced Cappuccino (D) 🦁
5.50

Iced Latte (D) 🦁
5.50

Iced Flat White (D) 🦁
5.50

Iced Mocha (D) 🦁
5.50

Iced Matcha (V,D)
6.00

Peach Iced Tea
4.50

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