

ROOM SERVICE MENU



*To order room service, simply scan the QR code
or dial 6107 on your bedroom telephone.*



Breakfast

Early Riser

12.50

Available 5.30am – 7.00am

Welsh Roasted Coffee,
Welsh Blended Teas or
Decaffeinated Coffee

Served with milk (V,D), or soya milk (V,S)

Fresh Orange Juice (V)

Bakery Basket

*Croissants (V,W,D,E), muffin (V,W,E,D,S),
Danish pastry (V,W,D,E,S,A,WN,PS,H)
and white or wholemeal bloomer toast
(V,W,S)*

*Served with a selection of preserves,
butter (V,D), or sunflower spread (V)*

Continental Breakfast

16.50

Available 7.00am – 10.30am

Choice of Cereals

*Cornflakes (V,W,S), Rice Krispies (V,W),
Coco Pops (V,S,W), Frosties (V,S,W)
or Muesli (V,A,S,W)*

*Served with milk (V,D) or
sugar free oat milk (V)*

Choice of Fruit Juices

Fresh orange, cranberry or apple (V)

Llaeth y Llan Natural and
Fruit Yoghurts (V,D) or Soya
Yoghurt (V,S)

Bakery Basket

*Croissants (V,W,D,E), muffin (V,W,E,D,S),
Danish pastry (V,W,D,E,S,A,WN,PS,H)
and white or wholemeal bloomer toast
(V,W,S)*

*Served with a selection of preserves,
butter (V,D) or sunflower spread (V)*

Choice of Fresh and Stewed Fruits

*Fresh fruit salad, sliced orange, grapefruit,
sliced melon (V)*

À La Carte Breakfast

Available 7.00am – 10.30am

The Parkgate Full Welsh

Two Shervington Farm poached, fried or scrambled hen's eggs (V,E), back bacon (SD), Douglas Willis gourmet pork sausage (SD), baked beans (V), grilled mushrooms (V), grilled tomatoes (V), served with two slices of toasted white or wholemeal bread (V,W) with butter (V,D) or spread (V) and preserve (V)

18.95

Celtic Eggs Benedict

Our breakfast speciality – two poached eggs on a toasted muffin with Severn & Wye Smokery smoked salmon, topped with hollandaise sauce (E,F,W,D,SD)

14.50

Omelette

Classic free range three egg omelette (V,E) with your choice of Cheddar cheese (V,D), mushrooms (V) or ham, served with toast and butter (V,W,D)

12.50

Eggs Benedict

Two poached eggs on a toasted muffin topped with cured ham and hollandaise sauce (E,W,D,SD)

12.50

Grilled Kippers

Saltwater herrings, lightly salted, dried and cold smoked (F,D), served with butter and lemon, toast and butter (W,D)

11.95

Basket of Morning Pastries

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

10.25

Parkgate Hotel Porridge

Made with Welsh milled oats and cooked with Welsh spring water or skimmed milk (V,W,D)

6.95

A room service tray charge of £5.00 per delivery applies to all orders.



Breakfast Beverages

Welsh Roasted Coffee

Americano (V,D)

4.50

Latté (D)

5.50

Cappuccino (V,D)

5.50

Flat white (V,D)

5.50

Mocha (V,D)

5.50

Single espresso (V,D)

4.50

Double espresso (V,D)

5.50

Welsh Brew Tea

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

4.50

Hot Chocolate

(V,B,D,S)

5.50

Fresh Fruit Juices

*Orange, pineapple, grapefruit, cranberry,
apple or tomato (V)*

3.50

A room service tray charge of £5.00 per delivery applies to all orders.

Restaurant In Your Room Dining

Available 11.30am – 9.30pm

Light Bites

Monmouthshire Reared Pork Scotch Egg <i>Chorizo, Brecon vodka Bloody Mary sauce</i> (E,C,SD,W)	9.25	Ground Bakery Sourdough <i>Welsh salted butter, Halen Môn sea salt</i> (V,W,D,B)	5.95
Sorting Room Houmous <i>Grilled pitta bread</i> (V,W,SE)	6.95	House Marinated Kalamata Olives (V,SD)	4.95

Salads

Classic Chicken Caesar Salad <i>Maple cured bacon, croutons, Gran Levante cheese, marinated anchovy fillets, crispy Romaine lettuce</i> (D,W,SD,F)	14.95	Superfood Salad <i>Hass avocado, beetroot, cucumber, roasted seasonal vegetables, lentils, quinoa, poppy seeds, sunflower seeds, pumpkin seeds, cucumber, broccoli, fresh blueberries, Greek yoghurt dressing</i> (V,D)	9.95
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Sandwiches

All served with seasonal slaw (V) and house fries (V)

Parkgate Club Sub

Warm ciabatta bread topped with maple cured bacon, Shervington Farm egg mayonnaise, iceberg lettuce, roasted turkey breast, tomato and mayonnaise

(W,E,D,SD)

16.95

Grilled Halloumi

On baked ciabatta with garlic mushroom, avocado and chilli jam (V,D,W,SD,S)

14.95

Fish Finger Sandwich

On baked ciabatta with lettuce, chunky tartare sauce and grilled lemon (W,E,F,S,D)

14.95

Wraps

Grilled Salmon Wrap

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

18.95

Oriental Duck Wrap

Five spiced confit duck, pickled cucumber, spring onions, hoisin (SD,W,S)

14.95

Smoked Applewood

Cheese Wrap

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

12.95

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

Spiced Tofu Rogan Josh 

*Aromatic curry from Kashmiri, served with
rice, garlic naan, popadoms, mango chutney
and plant-based mint raita*

(V,W,SD,S)

24.00

Pies

Welsh Beef Bourguignon
Hand Crafted Pie

*Red wine gravy, pancetta, whole shallots,
button mushrooms, thyme*
(W,S,D,E,SD,MU,C)

Please allow thirty minutes cooking time

24.95

Parkgate Vegetable and Welsh
Cheese Hand Crafted Pie

*Butternut squash, Hafod cheddar, Cavolo
Nero black cabbage, garlic chestnut
mushrooms*
(V,W,D,E)

Please allow thirty minutes cooking time

24.95

A room service tray charge of £5.00 per delivery applies to all orders.

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 <i>Welsh whisky toffee sauce, fudge pieces, Welsh Gold honeycomb ice cream</i> (V,W,D,E,S,SD)	9.95
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Apple Tarte Tatin <i>Madagascan vanilla ice cream, crème anglaise</i> (V,W,D,E,SD)	10.95
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Welsh Cheese Selection <i>Perl Wen, Hafod, Caerphilly and Perl Las blue cheese, artisan cheese biscuits, spiced pear and grape chutney, celery and grapes</i>
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Children's Menu

For young diners aged 11 years and under

Starters

Hand Cut Nachos <i>Topped with aged Cheddar cheese sauce, tomato salsa, sour cream and smashed avocado (V,D,W)</i>	4.50	Ciabatta Bread <i>Welsh salted butter, Halen Môn sea salt (V,W,D)</i>	4.50
Roasted Vine Tomato Soup <i>With a warm bread roll (V,W)</i>			4.50

Mains

Thirty Day Aged Rump Steak 5oz <i>Grilled tomato and your choice of house fries or sweet potato fries (SD)</i>	16.95	Twenty-Eight Day Aged Welsh Beef Steak Burger 4oz <i>On a brioche bun, topped with tomatoes and crispy onions, served with house slaw and fries (W,D,E)</i>	10.95
Grilled British Reared Chicken Breast <i>Sautéed greens and your choice of house fries or sweet potato fries (SD)</i>			9.95

A room service tray charge of £5.00 per delivery applies to all orders.

Children's Menu

For young diners aged 11 years and under



Desserts

Sticky Toffee Pudding

*Toffee sauce, fudge pieces,
Welsh Gold honeycomb ice cream*

(V,W,D,E)

5.95

Warm Chocolate Fudge Cake

Vanilla ice cream

(V,W,D,E,S)

5.95

Vanilla Cheesecake

Strawberry sauce, vanilla ice cream

(V,W,D,E,S)

4.95

Mario's Ice Cream

*Two scoops of your choice: vanilla,
chocolate or strawberry*

(V,D,S)

4.95

A room service tray charge of £5.00 per delivery applies to all orders.

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

Night Owl Menu

Available 10.00pm – 6.00am

Pizza

Pepperoni

Mozzarella cheese, pepperoni, tomato

(W,D)

17.00

Margherita

Mozzarella cheese, fresh tomato, oregano

(V,W,D)

15.00

Sandwiches

*All served on white (W,S) or brown (W) bloomer bread,
with Pipers Anglesey sea salt crisps*

Cheddar Cheese with Plum Chutney (V,W,D,SD,S)

6.50

Honey Roasted Ham with Mustard (W,MU,SD,S)

7.50

Tuna Mayonnaise with Red Onion (W,F,S)

7.00

Roasted Chicken, Sweet Cured Bacon and Mayonnaise (W,S)

7.85

Desserts

Fresh Fruit Salad (V)

5.50

New York Cheesecake

Berry compote (V,W,D,E,S)

6.50