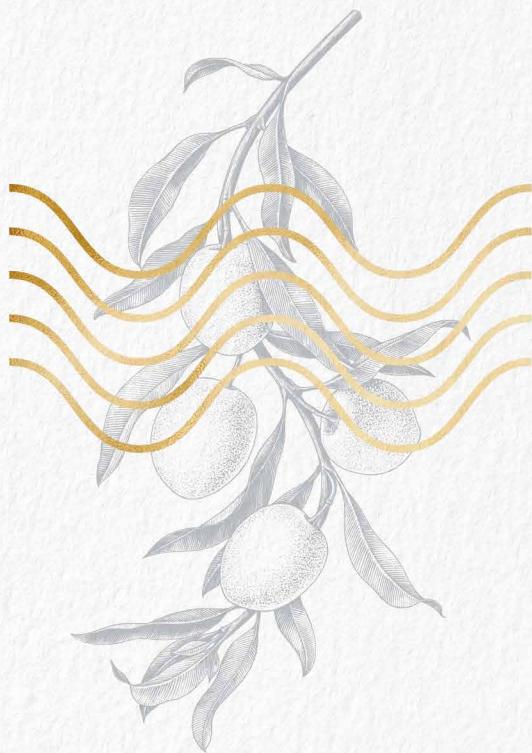


BAR MENU



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)

9.95

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

Grilled Salmon Wrap

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

18.95

Oriental Duck Wrap

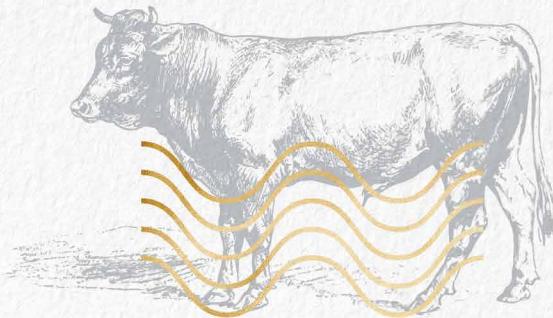
Five spiced confit duck, pickled cucumber, spring onions, hoisin sauce
(SD,W,S)

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, poppadoms, 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

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

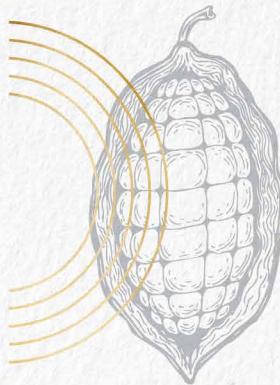
Vegetables

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