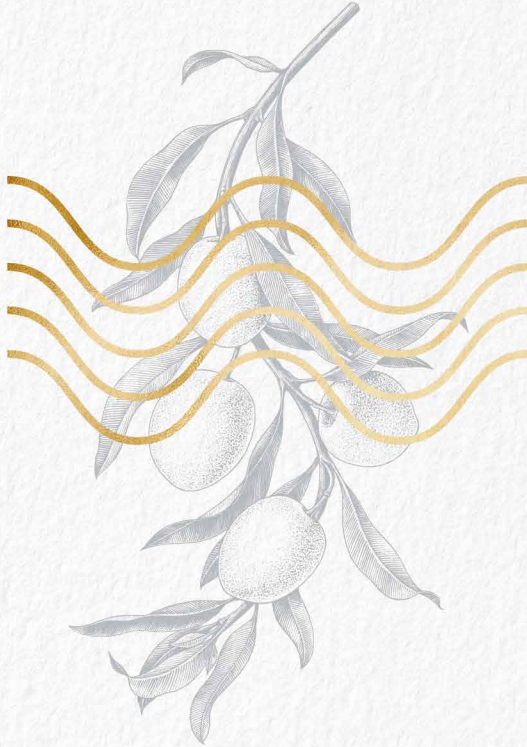


BAR MENU



THE SORTING
ROOM

Light Bites

Local House Cured Charcuterie Slate (For Two To Share)

*Carmarthen ham, house cured bresaola,
smoked and cured Welsh venison salami,
Kalamata olives, sourdough bread and Welsh
butter with Halen Môn sea salt, pickled
vegetables, orange and stem ginger chutney*
(SD,W,B,D)

19.99

Monmouth Reared Pork and Nduja Scotch Egg

*Baby leaves, house cream dressing,
house pickles (W,SD,E)*

9.25

Roasted Chicken Skewers *Teriyaki sauce, chilli and spring onion*

(W,D,E,SD,S)

7.95

Roasted Red Pepper Houmous

*Toasted pumpkin seeds, grilled garlic
pitta bread (V,W,SE)*

6.95

Artisan Handmade Sourdough Bread

Welsh butter with Halen Môn sea salt
(V,W,B,D)

5.95

House Marinated Kalamata Olives (V,SD)

4.95

Sandwiches

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

The Parkgate Steak Sandwich

*Sirloin steak on focaccia bread, with
iceberg lettuce, blue cheese and steak
mayonnaise (W,E,D,SD)*

16.95

Masala Paneer Sandwich

*On focaccia bread with pickled cucumber,
avocado and chilli jam*

(V,D,W,SD,S)

14.95

Salads

Classic Caesar Salad

Maple cured bacon, croutons, Gran Levante cheese, marinated anchovy fillets, crispy Romaine lettuce (D,W,SD,F)

11.95

Add Chicken 6.95

Add Salmon 7.95

Seared Tuna Niçoise Salad

Green beans, new potatoes, Kalamata black olives, boiled egg, baby gem lettuce, sun dried tomatoes, mimosa dressing

(F,SD,E)

17.50

Heritage Isle of Wight Tomato Salad

*Corn and Edamame bean salsa, chicory, miso and mustard dressing
(V,W,S,SD,MU)*

17.50

Wraps

Grilled Salmon Wrap

Tenderstem broccoli, Portobello mushroom, wild rocket, Sriracha mayonnaise (F,W)

18.95

Chorizo and Avocado Wrap

*Spring onion, mango and red pepper salsa
(SD,W,S)*

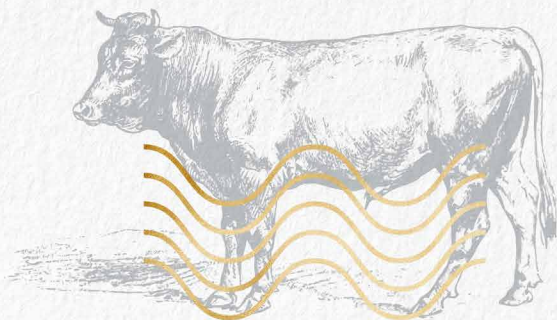
14.95

Smoked Applewood Cheese Wrap 🌿

Spiced falafel, roasted squash and beetroot chutney, served in a gluten free wrap

(V,SD)

12.95



Mains

Thirty-Five Day Dry Aged Welsh Reared Beef Sirloin 8oz

*Triple cooked Maris Piper chips, Roscoff
onion, watercress salad, Welsh whisky
peppercorn sauce
(D,SD)*

32.00

Smoked Harissa Aubergine 🍆

*Warm salad of giant couscous and spiced
lentils, petit ratatouille
(V,SD,SE)*

25.00

Crispy Buttermilk Chicken Burger

*On a brioche bun topped with Szechuan
maple syrup, crispy bacon, Swiss cheese,
house burger sauce, rocket, tomato and
crispy onions, served with house slaw
and fries
(SD,D,W,E,S)*

22.99

Twenty-Eight Day Aged Welsh Beef Steak Burger

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

22.99

Pies

Handcrafted Welsh Steak
and Ale Pie

*Braised Welsh steak and smooth
Welsh bitter, red wine jus
(C,W,D,E,MU,SD,S)*

25.50

Please allow thirty minutes cooking time

Cream of Wild Mushroom,
Caramelised Onion and
Welsh Leek Pie

*Truffle vegetarian jus
(V,C,W,D,S,SD,E)*

25.00

Please allow thirty minutes cooking time

Potatoes

Truffle and Hafod
Cheese Fries (D,SD)

5.95

House Fries (V)

5.95

Sweet Potato Fries
(V)

5.95

Buttered New Potatoes
with Dill (V,D)

5.95

Sides

Three Cheese
Mac 'n' Cheese (V)

5.95

Heritage Isle of Wight Tomato,
Watermelon, Feta and Black
Olive Salad (V,D)

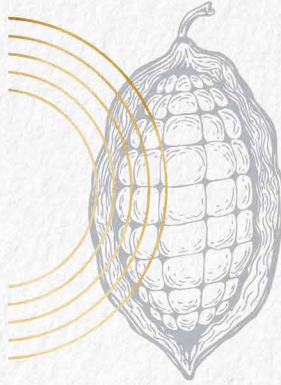
5.95

Tenderstem Broccoli,
Romesco and Savoury
Granola (V,A,W)

5.95

Garlic Mushrooms (V,D)

5.95



Desserts

Caramelised Lemon Tart

With clotted cream

(V,W,D,E,S)

8.95

Cherry and White Chocolate
Mille-Feuille

*Spiced peach compote, white
chocolate ice cream*

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

8.95

Eton Mess

*Marinated strawberries, meringue,
Chantilly cream, vanilla ice cream*

(V,W,D,E,SD)

9.95

Vanilla Cheesecake

Shortbread biscuit, roasted figs

(V,E,D,W)

8.95

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