# 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,A,H,S), Danish pastry (V,W,D,E,S,A,H) and white or wholemeal bloomer bread toast (V,W,S,B) Served with a selection of preserves, butter (V,D) or sunflower spread (V)

# Continental Breakfast 14.95

Available 7.00am – 10.30am

#### Choice of Cereals

Cornflakes (V,B,S), Rice Krispies (V,B), Coco Pops (V,B), Frosties (V,S,B) or Muesli (V,A,H,S,W,O), Weetabix (W,B), Special K (W,B)

Served with milk (V,D), soya milk (V,S), oat milk (V,S,O) or almond milk (V,S,A)

Choice of Fruit Juices
Orange, cranberry or apple (V)

Yoghurts
Llaeth y Llan natural and fruit yoghurts
(V,D) or soya yoghurt (V,S)

#### Choice of Fresh and Stewed Fruits

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

## Bakery Basket

Croissants (V,W,D,E), muffin (V,W,E,D,A,S), Danish pastry (V,W,D,E,S,A,H) and white or wholemeal bloomer bread toast (V,W,S) Served with a selection of preserves, butter (V,D) or sunflower spread (V)

## À La Carte Breakfast Available 7.00am – 10.30am

Basket of Morning Pastries

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

9.95

Parkgate Hotel Porridge

Made from Welsh milled oats, cooked with Welsh spring water or skimmed milk (V.O.D)

6.95

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,G,D)

12.50

Grilled Kippers

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

11.95

Eggs Benedict

Two poached eggs on a toasted muffin topped with cured ham and hollandaise sauce (E.W.D.S.D.S.B)

12.50

Celtic Eggs Benedict

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

14.50

The Parkgate Full Welsh

Two Ty Mawr 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) and two slices of toasted white or wholemeal bread (V,G,B), served with butter (V,D) or spread (V) and preserve (V)



# Breakfast Beverages

#### Roasted Coffee

Americano (V,D)

4.45

Latté (V,D)

4.45

Cappuccino (V,D)

4.45

Flat white (V,D)

4.45

Mocha (V,D)

4.45

Single espresso (V)

4.45

Double espresso (V)

5.45

#### Welsh Blended Tea

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

4.45

Hot Chocolate

(V,D)

5.45

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 and Chorizo Scotch Egg

Preserved tomato and Henderson's gentleman's relish, Brecon vodka Bloody Mary sauce (E.SD,W,D)

8.95

House Made Black Pudding Sausage Roll Cumberland sauce (W,D,E,SD,B,O)

7.95

Crispy Fried Chicken Wings Spring onions and black garlic hoisin gel (S,W,SD,Se) 7.95 Artisan Sourdough Welsh butter with Halen Môn sea salt

> (V,W,D,B) 5 95

Roasted Red Pepper Houmous

Toasted pumpkin seeds, grilled pitta bread (V,W,Se)

5.95

House Marinated Kalamata Olives (v) 4.95

# Salads

## The Sorting Room Salad

Whipped Pant-Ys-Gawn goat's cheese, prosecco poached pear, candied walnuts, chicory (V,D,Wn)

8.50

#### Classic Caesar Salad

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

10.95

Add Chicken 5.50 Add Salmon 6.25 (F)

# Sandwiches

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

## Parkgate Club Sub

Warm ciabatta bread topped with maple cured bacon, Ty Mawr Farm hen's egg, iceberg lettuce, roasted turkey breast, tomato and mayonnaise

(W,E,D)

16.95

#### Grilled Halloumi

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

14.95

## Fish Finger Sandwich

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

14.95

# Wraps

#### Turmeric Spiced Salmon Wrap

Soy sauce, Portobello mushrooms, wild rocket, tenderstem broccoli, Middle Eastern spiced houmous, Hass avocado (F.Se.W.S)

18.95

## Oriental Duck Wrap

Five spiced confit duck, pickled cucumber, spring onions, hoisin

(SD,W,S,Se)

14.95

Plant-Based Smoked
Applewood Cheese Wrap ▼
Beetroot, falafel, gin and rhubarb chutney,

served in a gluten free wrap

(V,SD)

# 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)

30.00

## Soy Glazed Slow Cooked Swede ▼

Sweet potato purée, wild mushrooms, black garlic, sourdough, onion, puffed wild rice (V.W.B.S.S.D)

19.95

## Twenty-Eight Day Aged Welsh Beef Steak Burger

On a brioche bun, topped with Caerphilly cheddar, house burger sauce, bacon jam, rocket, tomatoes, and crispy onions, served with house slaw and fries

(W,D,E,SD,S)

19.95

#### Pan Roasted Brined British Chicken Breast

Caramelised onion purée, black garlic ketchup, woodland mushroom and truffle croquette, crispy chicken skin, tenderstem broccoli, Madeira jus

(SD, D, W, E)

18.95

Braised Welsh Steak and Glamorgan Ale Pie (W,D,E,SD)

20.95

Chestnut Mushroom, Welsh Leek and Hafod Welsh Cheddar Cheese Pie Glamorgan ale, plant-based gravy (V.W.D.E)

# Potatoes

Hafod Cheese Fries with Red Wine Jus (D,SD)

5.95

House Fries (v)

4.95

Sweet Potato Fries (v)

4.95

Truffle Mash (v,D)

4.95

# Vegetables

Thyme and Honey Roasted Root Vegetables (v)

4.95

Sorting Room House Mixed Salad (V,SD,Mu)

4.95

Green Beans, Broccoli and Peas with Welsh Butter (V,D)

4.95

Garlic Mushrooms (V,D)

4.95

# Desserts

## Japanese Green Tea and Rooibos Panna Cotta

Lime, chocolate and Barti spiced Pembrokeshire rum, banoffee with spiced crackle and crunch crumble (V,W,D,SD,S)

8.95

#### Paris-Brest

Salted caramel, toasted almond, Welsh Chantilly cream, crème anglaise, gold leaf (V,W,D,E,A)

9.50

#### Sticky Toffee Pudding

Penderyn Welsh whisky toffee sauce, fudge pieces, Welsh Gold honeycomb ice cream (V.D.E.S.D.W)

8.95

#### Welsh Cheese Board

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)

# Children's Menu

For young diners aged 11 years and under

## Starters

#### Hand Cut Nachos

Topped with aged Cheddar cheese sauce, tomato salsa, sour cream and smashed avocado (V,D,W)

4.50

Ciabatta Bread

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

4.50

Roasted Vine Tomato Soup
With a warm bread roll (V.W.B)

4.50

# Mains

#### Thirty Day Aged Rump Steak 5oz

Grilled tomato and your choice of house fries or sweet potato fries (SD)

15.95

Grilled British Reared Chicken Breast

Sautéed greens and your choice of house fries or sweet potato friess (SD)

12.95

Twenty-Eight Day Aged Welsh Beef Steak Burger 4oz

On a brioche bun, topped with tomatoes and crispy onions, served with house slaw and fries (W,D,E,SD,S)

10.95

Penne Pasta

Tomato sauce and grated cheese (V,W,D)

9.59

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# 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)
3.95

# Night Owl Menu

Available 10.00pm - 6.00am

# 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

Tuna Mayonnaise with Red Onion (W.F.s) 7.00 Honey Roasted Ham with Mustard (W,Mu,SD,S)
7.50

Sriracha Mayonnaise Chicken (w,s) 7.85

## Desserts

Fresh Fruit Salad (v) 5.50 New York Cheesecake Berry compote (V,W,D,E,S) 6.50

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.

V Plant-based, (V) Vegetarian, (D) Contains milk, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.