

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), soya milk (V,S)
or oat milk (V,O)*

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
bread toast (V,W,S)*
*Served with a selection of preserves, Welsh
butter (V,D) or sunflower spread (V)*

Continental Breakfast

14.95

Available 7.00am – 10.30am

Choice of Cereals
*Cornflakes (V,W,S), Rice Krispies (V,W),
Coco Pops (V,S,W) or Muesli (V,A,S,W)*
*Served with milk (V,D), soya milk (V,S)
or oat milk (V,O)*

Choice of Fruit Juices
Fresh orange, cranberry or apple (V)

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

Choice of Fresh and
Stewed Fruits
*Fresh fruit salad, sliced orange,
grapefruit, sliced melon (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
bread toast (V,G,S)*
*Served with a selection of preserves, Welsh
butter (V,D) or sunflower spread (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) and two slices of toasted white or wholemeal bread (V,W), served with butter (V,D) or spread (V) and preserve (V)

18.95

Celtic Eggs Benedict

Our breakfast speciality – two poached eggs served on a toasted muffin with Severn and Wye Smokery 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, served with butter and lemon, toast and butter (F,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,W,N,PS,H)

9.95

Parkgate Hotel Porridge

Made from Welsh milled oats, 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
4.45

Latté (D)
5.45

Cappuccino (D)
5.45

Flat white (D)
5.45

Mocha (D)
5.45

Single espresso
4.45

Double espresso
5.45

Welsh Brew 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)*

3.45

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

*Black pudding, dressed rocket, apple,
pickled spring vegetables, piccalilli ketchup*

(G,SD,E)

8.95

Crispy Fried Chicken Wings

Spring onions and black garlic hoisin gel
(W,D,E,SD)

7.95

The Sorting Room Red
Pepper Houmous

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

6.95

Ground Bakery Sourdough

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

5.95

Local and House Cured
Charcuterie Slate
(For Two to Share)

*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

House Marinated
Kalamata Olives (V)

4.95

Salads

The Sorting Room Salad

*Young new season beetroot and radish,
Pant-Ys-Gawn goat's cheese, pear and
cucumber, candied walnuts,*

Little Gem lettuce

(V,D,W,SD)

9.25

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)

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

Plant-Based Aubergine and
Chickpea Tagine 

*Lemon and pinenaut couscous, toasted pitta,
apricot and sultana relish*

(V,SD,W)

22.95

Pies

Chestnut Mushroom,
Welsh Leek Fondue and
Tarragon Pie

*Welsh Blue cheese & peppercorn sauce
(V,C,W,D,S,SD,E)*

Please allow thirty minutes cooking time

24.95

Braised Welsh Steak and
Glamorgan Ale Hand
Crafted Pie

*Red wine gravy
(C,W,D,E,MU,SD,S)*

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
*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

Welsh Cheese Selection
*Perl Wen, Hafod, Caerphilly and Perl
Las blue cheese, artisan cheese biscuits,
spiced pear and grape chutney,
celery and grapes*

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
avocad (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)

4.50

Mains

Thirty Day Aged Rump Steak 5oz

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

16.95

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)*

10.95

Grilled British Reared Chicken Breast

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

14.95

Penne Pasta

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

9.95

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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

Vanilla Cheesecake

Strawberry sauce, vanilla ice cream

(V,W,D,E,S)

4.95

Warm Chocolate Fudge Cake

Vanilla ice cream

(V,W,D,E,S)

5.95

Mario's Ice Cream

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

(V,D,S)

4.95

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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

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

7.00

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

7.50

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