Main Courses

Homemade Pea and Ham Soup c, sp, s₀ Vegan Soup available	£6.50	Steaks - all locally source 8oz Sirloin Steak 12oz Rump Steak 8oz Fillet Steak
Black Pudding Scotch Egg, Pickled Gherkins, Roasted Garlic Mayonnaise c, cg, E, M, SD, So, Mu	£7.50	All served with Chunky C Battered Onion Rings, F
Heritage Tomato and Welsh Cheddar Salad, Lovage Oil, Crispy Shallots, Croutons	£7.00	your Choice - Choose fro Red Wine Jus, Garlic and
Cg, E, M, SD, V		Gin and Tonic Battered
Pan Fried Scallops, Cauliflower Puree, Dressed Peas, Watercress and Battered Scraps	£10.00	Mushy Peas, Tartare Sau Confit Pork Belly, Orcha
M, SD, Mu, Mo, Cg, C, Cr		Sauce, Mustard Mash, T
Warm Asparagus, Carmarthen Ham, Poached Hen's Egg, Saffron Hollandaise c, e, m, mu	£8.00	Apple Puree, Pork Quave
Crispy Whitebait, Marie Rose, Charred Lemon, Salt and Vinegar Powder Cg, E, M, Mu, SD, So	£6.50	Pan Fried Chicken, King Welsh Brie and Truffle P Greens M, E, Cg, C
		Fillet of Salmon, Cucum

Sides

Chive Mashed Potato M

Starters

Sauteed Seasonal Vegetables

Chunky Chips

Skinny Fries	ALL
	£3.50
Beer Battered Onion Rings M, SD, So, Cg	

Side Salad E, Mu, SD

Garlic Bread Cg, M, SD



Parkway Hotel & Spa, Cwmbran Drive, Cwmbran, NP44 3UW www.parkwayhotelandspa.com

Steaks - all locally sourced Welsh Beef 8oz Sirloin Steak 12oz Rump Steak 8oz Fillet Steak	£27.50 £26.50 £37.00
All served with Chunky Chips, Confit Plum Tomato, Beer Battered Onion Rings, Field Mushroom and a Sauce of your Choice - Choose from Peppercorn, Garlic Mushroom, Red Wine Jus, Garlic and Herb Butter <i>C</i> , <i>Cg</i> , <i>M</i> , <i>SD</i>	
Gin and Tonic Battered Cod Loin, King Edward Chips, Mushy Peas, Tartare Sauce, Lemon <i>Cg</i> , E, M, Mu, SD, F	£19.50
Confit Pork Belly, Orchard Gold Gwynt y Ddraig Cider Sauce, Mustard Mash, Tenderstem Broccoli, Caramelised Apple Puree, Pork Quavers <sup>C, SD, M, Mu</sup>	£19.00
Pan Fried Chicken, King Oyster Mushroom, Crispy Angiddy Welsh Brie and Truffle Potato, Chicken Skin, Buttered Greens <sup>M, E, Cg, C</sup>	£19.00
Fillet of Salmon, Cucumber Pickle, Salmon Roe, Warm Jersey Royal Potato Salad, Dill Emulsion F, SD, E, M, Mu, C	£22.00
Potato, Rosemary and Thyme Terrine, Creamed British Spring Cabbage, Herefordshire Honey Glazed Heritage Carrots M, SD, C	£17.00
Coronation Cauliflower, Roasted Apricots, Pickled Raisins, Spiced Yoghurt <i>C</i> , <i>Cg</i> , <i>Ve</i> , <i>SD</i>	£17.00
Desserts	AN AN
Burnt English Cream, Homemade Custard Cream Biscuit E, M, Cg, V	£8.00
Cheddar Valley Strawberry Eton Mess Cheesecake, Minted Strawberries, Sorbet E, M, Cg, SD, V	£7.50

British Selection of Cheeses, Apple, Celery, Crackers, £11.00 Chutney, Godminster Vintage Cheddar, Cornish Blue Cheese, Pantysgawn Goat's Cheese M. Mu, Cg, SD, So

£8.00 Chocolate Caramel Mousse, Honeycomb, Local Vanilla Ice Cream E, M, Cg, V, SD, So

£7.50 Homemade Date and Caramel Pudding, Brookes Welsh Gold Ice Cream E, M, Cg, SD

C - Celery, Cg - Cereal containing Gluten, Cr - Crustaceans, E - Eggs, F - Fish, L - Lupin, M - Milk, Mo - Molluses, Mu - Mustard, N - Nuts, P - Peanuts, S - Sesame seed, So - Soya, SD - Sulphur Dioxide, V - Vegetarian, Ve - Vegan