

THE GATE

KITCHEN • BAR • TERRACE

SEASONAL THREE COURSES

STARTERS

GRILLED SQUID *gf*

Chorizo, padrón pepper, Sriracha mayo 459 kcal

WHITE BEAN & PESTO SOUP *vg*

Hazelnut dukkah, lemon thyme 329 kcal

RUSTIC HAM HOCK TERRINE

Cranberry and apple chutney, brioche toast 288 kcal

GARDEN CRUDITÉS *vg & gf*

Whipped aubergine, heritage carrots, chimichurri 170 kcal

MAINS

TWICE BAKED CHEESE SOUFFLÉ *v*

Aged cheddar, cream sauce 516 kcal

ADD SMOKED HADDOCK 37 kcal 2.50

MARINATED BAVETTE STEAK *gf*

Café de Paris butter, watercress, fries 908 kcal

RISOTTO PRIMA VERDE *vga*

Sweet young peas, lemon, basil 678 kcal

STONE BASS *gf*

Samphire, fennel, sun-dried tomatoes, lilliput capers, lemon 299 kcal

SEASONAL SIDES

HAND CUT CHIPS *v* 264 kcal 5

FRIES, THYME SALT *v* 225 kcal 5

SWEET POTATO FRIES *v* 199 kcal 5

NEW POTATOES *v* 214 kcal 5

MAC 'N' CHEESE 286 kcal 6

SPROUTING BROCCOLI *v & gf* 5
Lemon oil and sea salt 125 kcal

GARLIC SAUTÉED KALE *v & gf* 4
Baby shoots, lemon 121 kcal

DESSERTS

AFFOGATO *vg*

Vegan vanilla ice cream and espresso
poured over 84 kcal

WHITE CHOCOLATE PANNA COTTA

Forest fruit berries 497 kcal

BROWNIE *gf & vg*

Vegan vanilla ice cream, chocolate soil 137 kcal

DECONSTRUCTED LEMON & LIME CHEESECAKE *v*

Biscuit base, glazed lemon and limes 549 kcal

v vegetarian · *vg* vegan · *vga* vegan option available · *gf* gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the Crew who would be delighted to assist. Calories are an approximate guide only. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



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