



THE GATE

KITCHEN • BAR • TERRACE

BITES		MAINS	
OLIVES (VG) Garlic and rosemary	£4	HARBOUR CHEESEBURGER Lettuce, tomato, West Country cheddar, burger relish, brioche bun, fries	£15
TOMATO BRUSCHETTA (V) Drizzled with garlic oil and basil	£6	FISH & CHIPS ROOM TO REWARD Hand cut chips, mushy peas, tartare sauce	£16
HOMEMADE FOCCACIA (V) Oil and balsamic	£5	10oz RIBEYE STEAK Watercress, fries	£32
STARTERS		SEABASS FILLET Grilled fennel and orange salad	£18
GARDEN CRUDITÉS (VG) Chimichurri and babaganoush	£7.50	LOCH DUART SALMON Teriyaki pickled cucumber and sesame seeds	£16.50
BURRATA Heritage tomatoes, hazelnuts and basil oil	£10	STEAK SAUCES Béarnaise Green peppercorn Chimichurri	£2.50 EA
HOUSE GIN-CURED SALMON Dill pickles	£9	ROASTS	
GRILLED SCALLOPS Pea purée, crumble crispy bacon	£12	All served with seasonal vegetables, roast potatoes and gravy.	
CURED BEEF CARPACCIO Wild rocket and Parmesan	£11	BEEF SIRLOIN Yorkshire pudding, horseradish sauce	£21
MARINATED HERITAGE BEETROOT & STILTON SALAD (V) Pears, maple-roasted walnuts, citrus dressing	£10	ROAST CHICKEN Sage and onion stuffing, bread sauce	£18
PLANTS		NUT ROAST (V) Homemade nut roast with vegetarian gravy	£16
VEGAN BURGER (VG) Beyond Meat patty, lettuce, herb mayo	£14	SIDES	
KALE TAGLIATELLE (V) Goat's cheese, nutty pesto	£15	HAND CUT CHIPS	£4.50
CLASSIC CAESAR SALAD Hen's egg, Cos lettuce, brioche croutons, anchovy, Parmesan	£11	FRIES, THYME SALT	£4
GREENS & GRAINS (VG) Broccoli, quinoa, cous cous, roasted butternut squash, pomegranate, toasted seeds	£12	SWEET POTATO FRIES	£4.50
GRILLED CAULIFLOWER STEAK (VG) Sriracha vegetable salsa	£14	MAC & CHEESE	£5.50
ADD Chicken £4 Halloumi £4		HERITAGE TOMATO SALAD (VG)	£5
		SEASONAL GREENS (V)	£4
		ROCKET & PARMESAN	£4

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN-FREE

ROOM TO REWARD | Harbour Hotels will donate 50p from every sale of this dish to Room to Reward – a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

If you are concerned about any food allergies or dietary requirements, please speak to a member of the team who would be delighted to assist. 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, independently from the business.

