



THE GATE

KITCHEN • BAR • TERRACE

SEE OUR BOARD FOR SEASONAL DAILY SPECIALS

BITES		MAINS	
OLIVES (VG)	£4	SEABASS FILLET	£18
Garlic and rosemary		Grilled fennel and orange salad	
TOMATO BRUSCHETTA (V)	£6	LOCH DUART SALMON	£16.50
Drizzled with garlic oil and basil		Teriyaki pickled cucumber and sesame seeds	
HOMEMADE FOCCACIA (V)	£5	LOIN OF LAMB	£28
Oil and balsamic		Aubergine caviar, broad beans and red wine jus	
		FISH & CHIPS ROOM TO REWARD	£16
		Hand cut chips, mushy peas, tartare sauce	
STARTERS		FROM THE CHARGRILL	
GARDEN CRUDITÉS (VG)	£7.50	GRILLED CHICKEN SPATCHCOCK	£18
Chimichurri and baba ganoush		Watercress and charred lemon, fries	
BURRATA (V)	£10	HARBOUR CHEESEBURGER	£15
Heritage tomatoes, hazelnuts and basil oil		Lettuce, tomato, West Country cheddar, burger relish, brioche bun, fries	
MARINATED HERITAGE BEETROOT & STILTON SALAD (V)	£10	CLUB STEAK	£19
Pears, maple-roasted walnuts, citrus dressing		8oz flat iron steak, fries	
CURED BEEF CARPACCIO	£11	10oz RIB-EYE STEAK	£32
Wild rocket and Parmesan		Watercress, fries	
HOUSE GIN-CURED SALMON	£9	SAUCES	£2.50 EA
Dill pickles		Béarnaise Green peppercorn Chimichurri	
GRILLED SCALLOPS	£12		
Pea purée, crumble crispy bacon		SIDES	
PLANTS		HAND CUT CHIPS	£4.50
VEGAN BURGER (VG)	£14	FRIES, THYME SALT	£4
Beyond Meat patty, lettuce, herb mayo		SWEET POTATO FRIES	£4.50
CLASSIC CAESAR SALAD	£11	HERITAGE TOMATO SALAD (VG)	£5
Hen's egg, Cos lettuce, brioche croutons, anchovy and Parmesan		SEASONAL GREENS (V)	£4
GREENS & GRAINS (VG)	£12	ROCKET & PARMESAN	£4
Broccoli, quinoa, cous cous, roasted butternut squash, pomegranate, toasted seeds		MAC & CHEESE	£5.50
KALE TAGLIATELLE	£15		
Goat's cheese and nutty pesto			
GRILLED CAULIFLOWER STEAK (VG)	£14		
Sriracha vegetable salsa			
ADD			
Chicken £4 Halloumi £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.

