

# Father's day

Two courses 32.95 • Three courses 38.95

**Sourdough Boule**, For two to share balsamic, olive oil and cultured butter V 8

## Starters

**Burrata**, wild garlic, heirloom tomato, sourdough crisp V

**Twice Baked Cheese Soufflé**, aged cheddar, cream sauce V

*Add - Smoked Haddock* (4 supplement)

**Prawn Cocktail**, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing

**Ham Hock & Pea Terrine**, spiced pear chutney, watercress, toasted sourdough

**Seared King Scallops**, Stornoway black pudding, prosciutto, pea purée

## Roasts

*All our classic Sunday Roasts are served with a Yorkshire pudding, roasted root vegetables, cauliflower cheese, mixed greens and roast potatoes. Our meat is responsibly sourced from trusted UK producers.*

**Roast Sirloin of Beef**, thyme, roast shallot, horseradish sauce, red wine gravy

**Garlic, Lemon & Thyme, Roast Chicken**, bread sauce, sage and lemon stuffing, pigs in blankets, red wine gravy

**Leg of Lamb**, garlic, rosemary, mint sauce

**Nut Roast**, walnuts, almonds, butternut squash, sage and lemon stuffing, roast onion gravy V,VGA

## Little Roasts 9.95 each

*For our younger guests up to age 10. Served with roast vegetables, roast potatoes and gravy.*

**Roast Beef** | **Roast Chicken** | **Meat-Free Roast** V

## Mains

**Flat Iron Steak**, skin on fries, thyme salt, watercress, peppercorn sauce

**Fillet of Black Bream**, toasted almonds, brown shrimp, purple sprouting broccoli

**Roast Monkfish & Chorizo**, sautéed heritage potatoes, peas, broad beans, leeks, basil pesto

**Sweet Pea & Mint Ravioli**, lemon and thyme pangrattato, vegan goat's curd VG

## To Finish

**Sticky Toffee Pudding**, caramel sauce and clotted cream ice cream V

**Chocolate Ganache**, candied pistachios, vanilla ice cream, milk chocolate tuile V

**Blackberry & Apple Crumble**, oatly golden crumble, vanilla custard V,VGA

**Classic Crème Brûlée**, Madagascan vanilla infused cream

**Selection of Three West Country Cheeses**, chutney and biscuits (5 supplement)

### *The finer details*

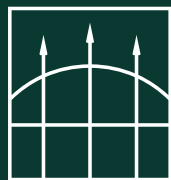
V vegetarian | VG vegan | VGA vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

Adults require approximately 2000 kcal a day.



# THE GATE

KITCHEN • BAR • TERRACE