

# Mother's day

Two courses 34.95 • Three courses 38.95

## Starters

**Wild Garlic & Morel Mushroom Risotto**, arborio rice, thyme, and aged alpine cheese V,VGA

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

*Add Smoked Haddock* (4 supplement)

**Smoked Duck Breast**, blood orange, chicory, toasted hazelnuts

**Wild Game & Pancetta Terrine**, pickled blackberries, bone marrow toast

**Crab & Prawn Cocktail**, cucumber, gem lettuce, classic Marie Rose sauce, lemon

## 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 Yorkshire pudding, roast shallot, horseradish sauce, red wine gravy

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

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

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

## Little Roasts

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

**Roast Beef** 12.95

**Roast Chicken** 12.95

**Meat-Free Roast** V 12.95

## Mains

**Pan-Roasted Salmon**, spring greens, new potatoes, lemon beurre blanc

**Cornish Hake**, butter bean and chorizo stew

**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

**Dark Chocolate Tart**, pistachio ice cream 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