

Sunday

Sourdough Boule, balsamic, olive oil and cultured butter V 481 kcal 6

Starters

Spring Vegetable Broth, green beans, orzo, fresh herb pistou VG 211 kcal 10

Scallops & Pancetta Skewer, smoked chimichurri sauce 311 kcal 15

Burrata Mozzarella, heritage tomatoes, ciabatta croutons, basil, pesto V,VGA 492 kcal 14

A Plate of Smoked Salmon, soda bread lemon 214 kcal 100g 12 • 388 kcal 180g 20

Twice Baked Cheese Soufflé, aged cheddar, cream sauce V 516 kcal 10.5 Add - Smoked Haddock 112 kcal 4

Confit Chicken Press, lemon, garlic, thyme, romanesco, toasted sourdough 488 kcal 12

Mains

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal 22.5

Sweet Pea & Mint Ravioli, lemon and thyme pangrattato, vegan goat's curd VG 701 kcal 23

Fillet of Stone Bass, shellfish cream, crushed pink fir apple potatoes, capers, shaved fennel 712 kcal 23

Asparagus Risotto, spring asparagus, peas, broad beans, mascarpone, lemon pangrattato V,VGA 711 kcal 24

Lamb Rump, fresh pea and broad bean fricassée, mint salsa verde 812 kcal 28

Roasts

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

Beef Sirloin, horseradish sauce 775 kcal 24

Roast Pork Shoulder, crackling, apple sauce 912 kcal 22

Chicken, sage and onion stuffing, bread sauce 717 kcal 20

Nut Roast, homemade nut roast with vegetarian gravy V 624 kcal 20

Sides 6 each

Fries V 144 kcal

Parmesan & Truffle Fries 296 kcal

Cauliflower Cheese V 378 kcal

Roasted Root Vegetables, maple glaze, thyme garlic 408 kcal

Asparagus & Broccoli, spring peas, mint salsa verde VG 211 kcal

Roast Potatoes, garlic and thyme V 259 kcal

Mixed House Salad VG 136 kcal

To Finish

Sticky Toffee Pudding, caramel sauce and clotted cream ice cream V 659 kcal 9

Chocolate & Orange Torte, candied orange and crème fraîche V 569 kcal 9.5

Selection of Three Cheeses, chutney and biscuits 650 kcal 13.5

Driftwood Goat's Cheese • Wookey Hole Cheddar • Oxford Blue

Three Scoops of Ice Cream v & Sorbets VG 8.95

Ask what flavours we have today!

The finer details

V vegetarian | VG vegan

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