

Sunday

Sourdough Boule, balsamic, olive oil and cultured butter **V** 481 kcal 5

Starters

Roasted Butternut Squash & Apple Soup, sage croutons, cream **VG** 288 kcal 9.5

Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal 12

Chicory, Castelfranco radicchio, pear, Cashel Blue cheese, hazelnut dukkha **V** 462 kcal 10

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

Mains

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

Sautéed Leek, Hot Honey & Taleggio Ravioli, brown butter, fried sage **V** 798 kcal 21

Cider-Cured Sea Trout with Shellfish Sauce, samphire and sea purslane 788 kcal 24

Charred Sweet Potato & Aubergine Tikka Masala, with saffron rice and garlic naan **VG** 912 kcal 22

Treacle-Cured Venison, brown butter pommes purée, kale and girolles mushrooms 1109 kcal 28.95

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

Koffmann's Fries **V** 144 kcal

Steamed Samphire, lemon, sea salt **V** 108 kcal

Seasonal Greens **V** 189 kcal

Mixed House Salad **VG** 136 kcal

New Potatoes, mint butter **V** 296 kcal

To Finish

Classic Crème Brûlée, Madagascan vanilla infused cream **V** 512 kcal 8.5

Dark Chocolate Tart, pistachio ice cream, milk chocolate tuile **V** 677 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

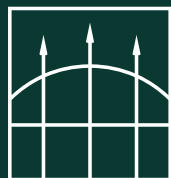
V vegetarian | **VA** vegetarian option available
VG vegan | **VGA** vegan option available

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