

Set lunch

Two courses 19.95 • *Three courses* 24.95

Starters

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

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

Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal

Steamed Mussels, cider, crème fraîche, served with warm crusty bread 306/624 kcal

Mains

Flat Iron Steak, skin on fries, thyme salt, watercress, peppercorn sauce 908 kcal

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

Sea Bream Fillet, tomatoes, olives, peppers, cucumber, barrel-aged feta, fresh oregano dressing 692 kcal

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

Add - Chicken 117 kcal *or Prawns* 176 kcal 6

To Finish

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

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

Pear Bakewell Tart, calvados custard, chantilly cream and candied almonds **V** 597 kcal

Three Scoops of Ice Creams v & Sorbets VG, *ask what flavours we have today!*

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