

THE GATE

KITCHEN • BAR • TERRACE

TWO COURSES £24.95 • THREE COURSES £29.95

STARTERS

SHAKSHUKA v, vga

Whipped feta cheese, quail's egg, sourdough toast and coriander leaf 137 kcal

POTTED HAM HOCK

Date and tamarind chutney, toasted sourdough 301 kcal

TWICE BAKED CHEESE SOUFFLÉ v

Aged cheddar, cream sauce 516 kcal

ADD SMOKED HADDOCK 37 kcal **4**

SMOKED SALMON

Cracked black pepper, lemon, soda bread 161 kcal

ROASTS

ALL ROASTS ARE SERVED WITH A SELECTION OF VEGETABLES,
CAULIFLOWER CHEESE AND GRAVY

BEEF SIRLOIN

Yorkshire pudding, horseradish sauce 775 kcal

CHICKEN

Sage and onion stuffing, bread sauce 717 kcal

SLOW-COOKED PORK SHOULDER

Crackling, apple sauce 912 kcal

NUT ROAST v

Homemade nut roast with vegetarian gravy 624 kcal

SIDES

HAND CUT CHIPS v 264 kcal **5**

FRIES, THYME SALT v 225 kcal **5**

MAC 'N' CHEESE 286 kcal **6**

TRUFFLE BUTTER CORN RIBS vga **6**

Parmesan shavings 112 kcal

MUHAMMARA v **7**

Charred broccoli, pomegranate,
feta crumb, pea shoots 162 kcal

GARLIC SAUTÉED GREENS v **5**

Baby shoots, lemon 121 kcal

ROAST ROOT VEGETABLES vg 236 kcal **5**

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. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



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