

THE GATE

KITCHEN • BAR • TERRACE

SET LUNCH

TWO COURSES £16.95 • THREE COURSES £22.95

STARTERS

ROASTED PARSNIP & APPLE SOUP vg
Toasted walnuts, chives, with warm crusty bread

SMOKED HADDOCK & LEEK FISH CAKE
Spinach and lovage butter sauce

BETROOT & GOAT'S CURD SALAD v, vga
Heritage beets, land cress, candied walnuts, a drizzle of balsamic glaze

STEAMED MUSSELS
Cornish cider, crème fraîche, served with warm crusty bread

POTTED HAM HOCK
Date and tamarind chutney, toasted sourdough

MAINS

HERB-CRUSTED ROAST COD
Poached hen's egg, colcannon mash, butter sauce

THYME & WILD MUSHROOM RISOTTO v, vga, gf
Winter berries, mascarpone cheese

SHEPHERD'S PIE
Lamb shoulder, rosemary, carrots and peas, topped with a layer of creamy mashed potato

FLAT IRON STEAK
Skin on fries, thyme salt, peppercorn sauce

SIDES

HAND CUT CHIPS v 5

ROAST ROOT VEGETABLES vg, gf 5

FRIES, THYME SALT v 5

MAC 'N' CHEESE 6

TRUFFLE BUTTER CORN RIBS vga, gf 6
Parmesan shavings

GARLIC SAUTÉED GREENS v, gf 5
Baby shoots, lemon

DESSERTS

STICKY TOFFEE PUDDING v
Warm with a rich toffee sauce and a dollop of vanilla bean ice cream

APPLE CRUMBLE v, gf
Baked apple slices with a hint of cinnamon, topped with a buttery crumble and vanilla custard

DARK CHOCOLATE TART v
Milk chocolate tuille, pistachio ice cream

CLASSIC CRÈME BRÛLÉE v, gf
Madagascan vanilla infused cream

v vegetarian • vg vegan • vga vegan option available • gf gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the Crew who would be delighted to assist. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and 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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