

Set menu

Starters

Jerusalem Artichoke Soup, black truffle, potato crisp **VG** 544 kcal

Goat's Curd, baby heritage beetroot, fennel and honeycomb **V** 392 kcal

Air-Cured Beef, pickled treviso, chanterelle mushrooms, Bath blue cheese 519 kcal

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

Mains

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

Slow-Roasted Butternut Squash & Sage Ravioli, pine nuts, lemon pangrattato **V** 739 kcal

Massaman Vegetable Curry, potatoes, red peppers and green beans, jasmine rice and crackers **VG** 788 kcal

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

To Finish

Apple Crumble, baked apple slices with a hint of cinnamon, topped with a buttery crumble and vanilla custard **V** 563 kcal

Dark Chocolate & Salted Caramel Delice, vanilla ice cream, biscuit crumb **V** 636 kcal

Classic Crème Brûlée, Madagascan vanilla infused cream **V** 763 kcal

Banana, Cream & Salted Caramel Ice Cream **V** 191 kcal

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