

# Set lunch

*Two courses 22.95 • Three courses 27.95*

## Starters

**Truffle & Wild Mushroom Arancini**, basil and tomato pesto, pine nuts **V** 491 kcal

**Pork Sausage Ravioli**, sage and fennel ragu, lemon butter emulsion 689 kcal

**Fennel-Cured Sea Trout**, pickled kohlrabi and parsley oil 299 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

**Harbour Fish Pie**, cod, prawns and salmon, cream, dill, mash potato topped with brioche crumb 897 kcal

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

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

## To finish

**Sticky Toffee Pudding**, caramel sauce and clotted cream ice cream 659 kcal

**Chocolate Ganache**, candied pistachios, vanilla ice cream, milk chocolate tuile **V** 677 kcal

**Cinnamon & Caramel Cheesecake**, winter berry compote **V** 411 kcal

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

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### *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