

THE GATEHOUSE



APERITIF	The Sunday Sherry Bloody Mary - <i>Reyka vodka, amontillado sherry, tomato juice & plenty of spice</i>	12.5
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FOR THE TABLE	Gatehouse sourdough, Lescure butter (v) 4.5 Olives & guindillas (ve) 5.0 Padrón peppers, Maldon salt (ve) 8.0	
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FISH IN A TIN	Ortiz white tuna & Ortiz anchovies in olive oil Each 13.0 La Narval sardines 15.5 Served with sourdough bread & tomato salsa	
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SMALL PLATES	Chorizo Scotch egg 7.5 Jamón, manchego, chorizo, salchichón, pickled fennel, breadsticks 14.5 Pea & spinach soup, crème fraîche, sourdough (v) 8.5 Pear, radicchio, Cashel Blue, walnut salad (v) 8.5 / 15.5 Cauliflower, pistachio, harissa, bulgur, mint, pomegranate, tahini (ve) 8.0 / 15.0 Crab on toast, spring onion, chilli, herbs 15.5 Mushroom croquetas, aioli (v) 8.5	
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ROASTS	Roast chicken, bread sauce 25.5 Roast sirloin of beef, horseradish 28.5 Roast lamb leg, mint sauce 28.5 Roast pork belly, apple sauce 25.5 Trio of roasts: beef, chicken, pork 31.5 Beetroot nut roast, cep gravy (ve) 19.5 All our roasts served with roast potatoes, roots, greens, Yorkshire pudding & gravy	
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FISH	Beer-battered haddock, triple cooked chips, peas, tartare sauce 19.5	
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PAELLA	Seafood - prawn, mussels, squid 23.5 Black squid ink & cod, aioli 20.5 Mushroom, spinach, piquillo pepper (ve) 19.5	
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SIDES	Cauliflower cheese 7.0 Tomato & red onion salad (ve) 5.0 Green salad, fennel, sugar snaps (ve) 5.0 Skinny fries, aioli (v) 6.0 Triple cooked chips, aioli (v) 6.0 Beans & broccoli (v) 5.0	