THE GATEHOUSE



New Years Eve Menu 26/27

5pm-8pm

FOR THE TABLE	Gatehouse sourdough, Lescure butter (v)	4.5
	Olives & guindillas (ve)	6.5
	Padrón peppers, Maldon salt (ve)	8.0
FISH IN A TIN	Ortiz white tuna or Ortiz anchovies in olive oil	each 13.0
	Ortiz sardines	15.5
	Served with sourdough bread & tomato salsa	
SMALL PLATES	Mushroom croquetas, aioli (v)	10
	Crab on toast, spring onion, chilli, herbs	16
	Grilled octopus, mojo rojo, new potatoes	14
	Cauliflower, pistachio, harissa, bulgur, mint, pomegranate, tahini (ve)	10
	Jamón, Manchego, chorizo, salchichón, pickled fennel, breadsticks	16
	Pear, radicchio, Cashel Blue, walnut salad (v)	10
TO SHARE	Chateaubriand, bearnaise, green salad, fries	85
MAINS	Beef Wellington, roast pink fir potatoes, roots, kale, port gravy	38
	30-day aged sirloin steak, triple cooked chips, béarnaise sauce	38
	Duck confit, mash, spinach, red wine. apples, prunes	32
	Galician fish stew	30
	Seabass, tomato & caper butter, samphire, beans, mangetout	30
	Fried goat's cheese, quinoa & broccoli salad, piquillo peppers, hazelnuts (v)	19
PAELLA	Seafood — prawns, mussels, squid	28
	Black squid ink & cod, aioli	25
	Piquillo pepper, spinach & mushroom (ve)	20

SIDES

Tomato & red onion salad (ve) 5.5 | Green salad, fennel, sugar snaps (ve)

Skinny fries, aioli (v) 6.5 | Triple cooked chips, aioli (v)

Beans & broccoli (v) 5.5 | Pink fir potatoes (v)

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team.
An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (V) vegetarian (VG) vegan