

THE GATEHOUSE

COCKTAIL MENU

Selection of 10
cocktails, ask for yours!

SATURDAY 16.09.17

GIN BIBLE

25 different gins with garnish
& tonic matching

• START / SHARE / TAPAS •

TORTILLA (vg) Spanish omelette	3.5
PAN CON TOMATE (ve) // JAMON tomato bread & iberico jabugo ham	3.5/8.5
PADRON PEPPERS (ve) Galician fried green peppers	6.5
CECINA, OX CHORIZO, MANCHEGO	9.5/15.0
CHISTORRA, PATATAS BRAVAS (gf) Spanish sausage, fried potatoes, spicy tomato sauce, alioli	7.0
GOATS CHEESE SALAD (vg) beetroot, hazelnut	6.5/11.0
COURGETTES FRITTERS (vg) goats cheese, miel de cana	6.5
SOBRASADA, CAPER BERRIES sourdough toast	6.5
MUSHROOM & MAHON CROQUETAS (vg)	6.5
SPICY PORK & CHORIZO STEW chickpeas, spinach	7.0
SQUID & SALCHICHON	7.0
STEAK PINCHOS, HARISSA (gf)	7.0
PRAWNS, CHILLI & GARLIC tomato bread	6.5
CHICKEN WINGS chilli, lemon	6.5

• SHARING •

1.5 Kg 28 DAY AGED RIB OF BEEF bearnaise sauce, chips, green salad	75.0
1.8 Kg WHOLE BRILL potatoes, chilli, garlic, guindilla, green salad	75.0
CHICKEN PIE for 2	19.5

• SIDES •

NEW POTATOES	4.0
TRIPLE COOKED CHIPS, ALIOLI	4.0
ROCKET SALAD	4.0
BROCCOLI & FINE BEANS	4.0
TOMATO SALAD	4.5
SAMPHIRE & SUGAR SNAPS	4.5

• MAINS •

IBERIAN PLUMA (gf) triple cooked chips, roast peppers & onions, chimichurri mayo	22.5
SKIRT STEAK triple cooked chips, peppercorn sauce, watercress	17.5
BEER BATTERED COD triple cooked chips, peas, tartare sauce	13.5
GALICIAN FISH STEW (gf) mussels, prawns, squid, cod	16.5
WHOLE MACKEREL & PIRINACA SALAD (gf) green peppers, tomatoes, sherry vinegar, olive oil	14.0
SKATE WING (gf) warm green salad, girolle & parsley butter	16.5
MUSHROOM, LENTILS, POACHED EGGS (vg, gf) fennel, beans, pickled walnuts	13.5
FRIED BROCCOLI & PIQUILLO PEPPERS (ve, gf) carrot hummus, labneh, harissa	13.5
CHICKEN, CEPS, ROSEMARY, GARLIC sugar snaps, new potatoes	15.0

• PAELLA •

SEAFOOD PAELLA (gf) mussels, prawns, squid, saffron, rice	16.5
VEGETARIAN PAELLA (ve, gf) spinach, artichoke, chickpea, saffron, rice	14.0
FIDUEA chorizo, mussels, garlic, saffron, pasta	16.0

• DESSERTS •

CREMA CATALANA cinnamon creme brulee & raspberries	6.0
CHOCOLATE BROWNIE warm chocolate sauce & vanilla ice cream	6.0
STICKY TOFFEE PUDDING clotted cream	6.0
AFFOGATO double espresso, vanilla ice cream	4.5
ICE CREAM vanilla, salted caramel or chocolate	4.0
SORBET mango, raspberry	4.0
SANTIAGO TART clotted cream	6.0
SPANISH CHEESE BOARD picos de europa, manchego and ermesanda	9.75

A discretionary 12.5% service charge will be added to your bill. | Our dishes may contain allergens, please ask the team for details.
(vg) vegetarian / (ve) vegan / (gf) gluten free