

THE GATEHOUSE

COCKTAIL MENU

Selection of 10
cocktails, ask for yours!

T U E S D A Y 1 0 . 1 0 . 2 0 1 7

GIN SELECTION

25 different gins with garnish
& tonic matching

• START / SHARE / TAPAS •

| | |
|---|----------|
| TORTILLA | 3.5 |
| spanish omelette, potatoes, egg, onion, red pepper | |
| PAN CON TOMATE (ve) // JAMON | 3.5/8.5 |
| tomato bread & iberico jabugo ham | |
| PADRON PEPPERS (ve) | 6.5 |
| Galician fried green peppers | |
| CECINA, OX CHORIZO, MANCHEGO | 9.5/15.0 |
| CHISTORRA, PATATAS BRAVAS (gf) | 7.0 |
| Spanish sausage, fried potatoes, spicy tomato sauce, alioli | |
| GOATS CHEESE SALAD (vg) | 6.5/11.0 |
| beetroot, hazelnut | |
| COURGETTES FRITTERS (vg) | 6.5 |
| goats cheese, miel de cana | |
| MUSHROOM CROQUETAS | 6.5 |
| CHIPIRONES | 7.0 |
| deep fried baby squid | |
| SQUID, CHORIZO, PIQUILLO PEPPERS | 7.0 |
| SCALLOPS IN JAMON | 7.5 |
| butternut squash purée | |
| PRAWNS, CHILLI & GARLIC | 6.5 |
| tomato bread | |

• SHARING •

| | |
|-------------------------------------|------|
| 28 DAY AGED RIB OF BEEF 1.5kg | 75.0 |
| bearnaise sauce, chips, green salad | |
| CHICKEN PIE | 19.5 |
| 2 to share | |
| CHICKEN & PRAWN PAELLA | 19.5 |
| 2 to share | |

• SIDES •

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

• MAINS •

| | |
|---|------|
| SEARED VENISON | 21.5 |
| triple cooked chips, roast peppers & onions, chimichurri mayo | |
| LAMB SHANK | 16.5 |
| chickpeas, spinach | |
| BEER BATTERED COD | 13.5 |
| triple cooked chips, peas, tartare sauce | |
| HAKE STEAK | 15.5 |
| mash, spinach, lentils, salsa verde | |
| CHICKEN BREAST | 14.5 |
| new potatoes, warm green salad, romesco sauce | |
| MUSHROOM, LENTILS, POACHED EGG | 13.5 |
| celeriac, beans, pickled walnut | |
| SIRLOIN STEAK | 21.5 |
| triple cooked chips, watercress, bernaise sauce | |
| SKIRT STEAK | 17.0 |
| triple cooked chips, watercress, peppercorn sauce | |
| GALICIAN FISH STEW | 16.5 |
| mussels, prawns, squid & rice | |
| SEAFOOD PAELLA (gf) | 16.5 |
| mussels, prawns, squid, saffron, rice | |
| VEGETARIAN PAELLA (ve, gf) | 14.0 |
| spinach, artichoke, chickpea, saffron, rice | |
| FIDUEA | 16.0 |
| chorizo, mussels, garlic, saffron, pasta | |

• LUNCH SPECIALS •

ALL AT 9.5

| | |
|-----------------------------------|--|
| SHAKSHUKA EGGS (v) | |
| sourdough & butter | |
| RARE BEEF SANDWICH | |
| SPINACH, MUSHROOMS, EGGS ON TOAST | |
| MUSSELS & CHIPS | |

• DESSERTS •

| | |
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| CREMA CATALANA | 6.0 |
| cinnamon creme brulee & figs | |
| CHOCOLATE BROWNIE | 6.0 |
| warm chocolate sauce & vanilla ice cream | |
| STICKY TOFFEE PUDDING | 6.0 |
| toffee sauce, clotted cream | |
| BLACKBERRY & HAZELNUT PAVLOVA | 6.0 |
| forest fruit coulis | |
| AFFOGATO | 4.5 |
| double espresso, vanilla ice cream | |
| ICE CREAM | 4.0 |
| vanilla, salted caramel or chocolate | |
| SORBET | 4.0 |
| mango, raspberry | |
| RASPBERRY BAKEWELL TART | 6.0 |
| clotted cream | |
| SPANISH CHEESE BOARD | 9.75 |
| cabrales, manchego and mahon | |

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