

# THE GATEHOUSE

## COCKTAIL MENU

Selection of 10  
cocktails, ask for yours!

THURSDAY 12.10.2017

## 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
CRAB ON TOAST	7.5
PRAWNS, CHILLI & GARLIC	6.5
tomato bread	
CHICKEN WINGS, CHILLI & LEMON	6.5

### • 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	
GRILLED MACKEREL	14.0
pirinaca salad, tomatoes, green peppers, sherry vinegar & olive oil	

### • PAELLAS •

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	

### • DESSERTS •

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