

The GATEHOUSE

Saturday 06.01.18

• START / SHARE / TAPAS •

Beetroot soup, creme fraiche, sourdough bread & butter	6.0
Padron peppers - Galician fried green peppers (ve, gf)	6.5
Chistorra, patatas bravas - Spanish sausage, fried potatoes, spicy tomato sauce, alioli (gf)	7.0
Prawns, chilli & garlic	6.5
Goats cheese salad, beetroot, hazelnut (vg)	6.5/11.0
Steak pinchos & harrisa	6.5
Smoked salmon, trout, mackerel, horseradish, celeriac slaw	8.5
Aubergine fritters, miel de cana, & goats cheese	6.5
Maldon rock oysters, bloody mary or shallot vinegar	3 for 6.5, 6 for 12.0
To share- Whole baked golden Cenarth cheese, sprouting broccoli, seeded buttermilk crackers	15.0

• SHARING DESERTS •

Marmalade bread & butter pudding, clotted cream	8.5
Treacle sponge & custard	8.5
Plum & apple crumble, nuts & ginger ice cream	8.5

• SHARING •

Chicken & prawn paella	19.5
28 day aged rib of beef - 1kg/1.5kg	55.0/75.0
triple cooked chips, green salad, peppercorn sauce	
Chicken pie	19.5
Suckling pig shoulder, choucroute, potatoes & quince alioli	35.0

• MAINS •

Sirloin steak, triple cooked chips, peppercorn sauce & watercress	21.5
Onglet steak, triple cooked chips, peppercorn sauce & watercress	16.5
Iberian pluma, triple cooked chips, roast onions & peppers, chimichrri mayo	22.5
Chicken breast, pink fir potatoes, sprouting broccoli, green beans, romesco sauce	14.5
Braised lamb shoulder, cous cous, harissa & labneh	16.5
Beer battered cod, triple cooked chips, peas & tartare sauce	13.5
Salmon fillet, lentils, sprouting broccoli, salsa verde	15.0
Galician fish stew- mussels, clams, prawns & cod	16.5
Mushroom, lentils & poached egg, celeriac, fennel & pickled walnuts	13.5
Seafood paella - Prawns, mussels	16.5
Vegetable paella - Artichoke, chickpeas, spinach	14.0

• SIDES •

Pink fir potatoes or mash	4.0
Triple cooked chips, alioli	4.0
Seasonal greens	4.0
Rocket salad	4.0
Broccoli & fine beans	4.0
Tomato salad	4.5

• DESSERTS •

Pineapple Pavlova	6.0
Chocolate brownie, vanilla ice cream	6.0
Crema Catalana, cinnamon & raspberries	6.0
Sticky toffee pudding, toffee sauce, clotted cream	6.0
Affogato - Double espresso, vanilla ice cream	4.5
Ice cream - Vanilla, honeycomb or chocolate	4.0
Sorbet - mango, raspberry	4.0
Spanish cheese board - Cabrales, Manchego, Mahon	9.75

KITCHEN OPENING

Mon - Fri 12pm - 3.30pm & 4.30pm - 10pm | Sat 12pm - 10pm | Sun 12pm - 9pm

A discretionary 12.5% service charge will be added to your bill. | Our dishes may contain allergens, please ask the team for details.