# THE GATEHOUSE

## NIBBLES
- Sourdough, Brindisa EVO oil
- Olives & Guindillas

## STARTERS
- Mushroom & chestnut soup, sourdough bread (ve)
- Padron peppers (ve)
- Roast cauliflower & pistachio salad, harissa, bulgur wheat, mint, pomegranate & yoghurt (v)
- Cecina de Leon, celeriac & apple slaw
- Prawns, chilli, garlic & pan con tomate
- Pan con tomate (ve) /add jamon
- Salt cod croquetas, alioli

## SHARING Please allow 30 minutes cooking time
- Venison & pancetta pie, mash, cavolo nero
- Chicken pie, new potatoes & cavolo nero
- 1kg Forerib of beef, triple cooked chips, green salad, bearnaise

## MAINS
- Pork, chorizo, beans & cavolo nero
- Aged rib-eye steak, triple cooked chips, watercress & bearnaise
- Iberico pluma, onions & peppers, triple cooked chips, chimichurri mayo
- Rabbit, pancetta, ceps & garlic, pink fir potatoes, spinach
- Beer battered cod, triple cooked chips, peas & tartare sauce
- Purple sprouting broccoli, leeks, delicia pumpkin, romesco sauce (ve)
- Galician fish stew (gf)
- Salmon fillet, mash, spinach, prawn, egg & parsley sauce

## PAELLA Please allow 25 minutes cooking time
- Chickpea, spinach & artichoke paella (ve)
- Seafood paella - prawns, mussels, squid
- Black squid ink & cod paella

## SIDES
- Triple cooked chips & alioli (v) / Tomato, red onion salad
- Broccoli & fine beans (v)
- Patatas bravas, alioli (v)

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We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. An optional 12.5% service charge will be applied to your bill. All of which goes to the staff.