

3 Course Menu - changes each week!

Starters £7

Homemade Soup of the Week -

Artichoke Heart (V)

served with white bloomer

Thai Spiced Chicken Wings

served with spring onions, chillis and sesame seeds

Bang Bang Chicken (contains nuts)

chicken breast with a spicy nutty sauce

Haddock Goujons

hand battered fish with tartar dip

Desserts £7

Heart Macaroon

served with cream

Apple Crumble

served with custard

Chocolate Brownie

served warm with ice cream or as an ice cream sundae

Mains £14

Beef Ragout Pasta

slow cooked beef in a tomato and red wine sauce

Homemade Chicken and Ham Pie

served with mash or chips, garden peas and gravy

Beef in Blackbean Sauce

beef strips in a homemade sauce and served with egg fried rice

Triple Chocolate Cheesecake

served with vanilla ice cream

3 scoops Ice Cream

various flavours - please ask your server

January & February Deal

2 Courses £17 3 Courses £20

Pub Classics - available every week!

8oz Sirloin

£25

Served with grilled mushroom, watercress, peppercorn sauce, grilled tomato and chunky chips

Haddock and Chips

£16

Battered haddock and chunky chips served with garden peas and homemade tartar sauce

The Gate Burger

£14

A homemade 6oz grain fed beef burger with emmental cheese and streaky bacon

The Gate Fried Chicken Burger

£14

Buttermilk fried chicken

Spiced Vegan Burger (VG)

£14

Topped with vegan cheese, in a vegan bun with vegan mayonnaise

Fish Finger Burger

£14

Battered haddock goujons and tartare sauce

Our burgers are served in a brioche burger bun with lettuce, tomato, gherkin and burger mayonnaise and a salad dressing. All burgers include either fries or chunky chips (Sweet potato fries available for an additional £2)

BARREL AND STONE STONEBAKED PIZZA

Our pizzas are made using the finest ingredients imported from Italy and stonebaked in our ovens. Choose from two base sizes, 8 or 12 inch. Gluten free bases are available at a £1 additional charge (10 inch only). All of our pizzas can be made with vegan cheese

Rustic Classic (V)

£8/£12

Rustic combination of oregano infused Barrel & Stone tomato sauce and creamy Fior di Latte mozzarella

Nice & Spicy

£9/£15

Oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, topped with spicy Calabrian 'Nduja sausage laced with chilli, peppadew peppers, fiery Ventricina salami and chilli oil

Rock the Parma

£10/£16

Oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, Parmigiano Reggiano and 18 month dry cured Parma ham full of intense and sweet flavours, topped with peppery rocket and a dash of balsamic glaze

The Garden Club (V)

£9.50/£15

A vegetarian celebration with oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, sweet and sour red onions, courgettes, peppadew peppers, a sprinkling of olives then finished with peppery rocket

BBQ Chicken

£10/£16

A smoky, sweet bbq sauce base, Fior di Latte mozzarella, seared chicken breast, balsamic white onions and smoked speck ham

Gone Trufflin

£10/£16

Decadent mushroom and black truffle paste, mushrooms, smoky speck ham and Fior di Latte mozzarella

Fully Loaded

£10/£16

Smoked speck ham, cured Napoli salami, fennel salami, oregano infused Barrel & Stone tomato sauce and Fior di Latte mozzarella

Simply Salami

£9.50/£15

Delicious cured Napoli salami with oregano infused Barrel & Stone tomato sauce and Fior di Latte mozzarella

Sides

Fries or Triple Cooked Chips (VG) (GF) £4

Homemade Battered Onion Rings (V) £4

Garlic Bread (VG) £4.50

*With mozzarella (V) £5.35

Rocket, parmesan and aged balsamic glaze salad (V) £4.50

Side Salad - rocket, tomato, red onion and cucumber with balsamic glaze (V) £3.50

Sweet potato fries (VG) £4.75

Our food is freshly made by the kitchen team and as such please allow suitable waiting time in busy periods. Should you have any allergies or queries please ask a member of the team