

THE GATE BRICKET WOOD

C O U N T R Y P U B & D I N I N G

SUNDAY MENU

Please note that our Sunday roasts are served on a first come first served basis and we recommend you book a table

Starters - all £7.50

Deep fried Whitebait

served with homemade tartar sauce

Spicy BBQ Chicken Wings

served with spring onions, chillis and sesame seeds

Homemade Soup of the Week - French Onion (V)

served with white bloomer

Homemade Chicken Liver Pate

served with crostini and onion jam

Sunday Roasts

Our roasts are served with seasonal vegetables, crispy roast potatoes, carrot puree, Yorkshire pudding and rich homemade gravy

Roast Meat Trio

£20

Beef, Gammon and Chicken

Roast Sirloin of Beef

£19.50

Served pink unless requested well done

Roasted Chicken Supreme

£16.50

Boneless chicken breast with crispy skin

Gammon Roast

£16.50

Oven baked gammon

Mushroom Wellington (V)

£16.50

Filled with spinach, truffle paste and butternut squash

Childrens Meals

Kids Roast Sirloin of Beef

£12

Served pink unless requested well done

Kids Roasted Chicken Supreme, Confit Pork Belly or Mushroom Wellington

£9.50

Mini Sausages

£7.50

Served with fries and peas, beans or salad

Chicken Breast Goujons

£7.50

Served with fries and peas, beans or salad

Mini Fish and Chips

£7.50

Served with fries and peas, beans or salad

Sunday Side Bowls

Cauliflower Cheese (V)

£4.50

Honey and Mustard Sausages

£4.50

Pork Stuffing

£4.50

Sunday Extras

£3.50

Extra potatoes, gravy and a Yorkshire pudding

Extra Vegetables (V)

£3

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

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 the pizzas can also 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

Desserts - £8

White and Dark Chocolate Brownie
served warm with ice cream or as an ice cream sundae

Toffee Apple Crumble
served with custard

Strawberry Cheesecake
served with fresh strawberries and ice cream

Chocolate Orange Tart
served with ice cream

3 scoops Ice Cream (£6)
various flavours - please ask your server

Sides

Skinny fries or Chunky chips (VG) (GF) £4

Homemade Battered Onion Rings (V) £4

Garlic Bread (VG) £4.25
*With mozzarella (V) £5.35

Rocket, parmesan and aged balsamic glaze salad (V) £4.25

Sweet potato fries (VG) £4.75