

This week's 3 course menu

Starters £7.50

Mains £16

BBQ Chicken Wings (GF)

served with spring onions, chillis and sesame seeds

Today's Homemade Soup (V) (GF without bread)
Roasted Tomato

Beer Battered Calamari with Tartar sauce(V)

Panko Prawns with Sweet Chilli Dip

Spicy Nduja and Chicken Penne Pasta

Spicy Italian pasta dish with chicken (V) available - please ask your server

Greek Salad with Chicken (GF)

Vine tomatoes, cucumber, onion, feta and olive oil

Homemade Minced Beef and Onion Pie

served with peas and gravy and mash or chips

Chef's Beef Curry

served with steamed white rice

Desserts £7

Mint Choc Chip Sundae

Chocolate Brownie (GF)

served warm with ice cream or as an ice cream sundae

Strawberry Cream Cheesecake

served with vanilla ice cream

3 scoops Ice Cream (GF)

various flavours - please ask your server

Kids Ice creams - £2 per scoop

2 Courses £20

3 Courses £25

Pub Classics - available every week!

8oz Sirloin (GF)

£25

The Gate BurgerA homemade 6oz grain fed beef burger with

£15

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

Beer battered Haddock and Chips £16.50

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

Our burgers are served in a lightly toasted burger bun with lettuce, tomato, gherkin and burger mayonnaise. All burgers include either fries or chunky chips and side salad.

(Sweet potato fries are available for an additional £2)

The Gate Fried Chicken Burger

emmental cheese and streaky bacon

£15

Buttermilk fried chicken

Spiced Vegan Burger (VG)

£15

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

Fish Finger Burger

£15

Battered haddock goujons and tartare sauce



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 (∨) £8/£12

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

Nice & Spicy £10/£15.50

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) £10/£15.50

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/£16.50

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/£16.50

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

Simply Salami £9.50/£15.50

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

Sides

Fries or Triple Cooked Chips (VG) (GF)

Homemade Battered Onion Rings (V)

Garlic Bread (VG)

*With mozzarella (V) £5.35

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

£4.50

Sweet potato fries (VG)

£4.75

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

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