

## This week's 3 course menu

### Starters £7.50

#### Katsu Chicken Wings (GF)

served with spring onions, chillis and sesame seeds

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

#### Mushroom Arancini with Tomato Salsa (V)

#### Panko Prawns with Sweet Chilli Dip

### Desserts £7

#### Mint Choc Chip Ice Cream Sundae

#### Chocolate Brownie (GF)

served warm with ice cream or as an ice cream sundae

### Mains £16

#### Homemade Spaghetti Bolognese

Beef Ragu with spaghetti and parmesan

#### Chicken Caesar Salad

Chiicken and Panchetta with lettuce  
caesar sauce and croutons **(GF without croutons)**

#### Homemade Steak and Guinness Pie

served with peas and gravy and mash or peas

#### Sweet and Sour Chicken

served with steamed white rice

#### Strawberries and 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

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

#### The Gate Burger

£15

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

#### The Gate Fried Chicken Burger

£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

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)

## 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

£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)

£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) (GF)

£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