

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 between 12.00 and 17.00

Starters

Chicken and Chorizo Skewers (GF)	£7
Pea and Onion Bhajis with Curry Mayonnaise (V) (GF)	£6.50
Cauliflower bites with Firecracker sauce (V)	£6.50
Baby-back Ribs with Bourbon BBQ glaze (GF)	£8
Crispy Coated Chicken Wings	£6.50
Buttermilk fried chicken wings served with BBQ sauce	
Smoked Salmon with traditional garnish	£8.50
Smoked salmon with gherkins, parsley, capers and brown bread	
Calamari Rings	£7.50
Dusted in paprika and served with garlic mayo and watercress	
Cherry Tomato Salsa on Toasted Bruschetta (VG)	£6.50

Sides

Skinny Fries or Chunky Chips (VG) (GF)	£3.50
Homemade Battered Onion Rings (V)	£3
Mac and Cheese (V)	£6.50
Macaroni in our luxurious three cheese sauce	
Garlic Bread (VG)	£4.25
*With mozzarella (V) £5.35	
Rocket, parmesan and aged balsamic glaze salad (V)	£4.25
Sweet potatoes fries (VG)	£4

Sunday Roasts

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

Roast Sirloin of Beef	£17.50
Served pink unless requested well done	
Roasted Chicken Supreme	£14
Boneless chicken breast with crispy skin	
Confit Pork Belly	£14
Slow cooked pork belly with crackling	
Mushroom Wellington (V)	£13
Filled with spinach, truffle paste and butternut squash	
Lamb Rump	£17.50
Roasted lamp rump	

Childrens Roasts

Kids Roast Sirloin of Beef	£8.75
Served pink unless requested well done	
Kids Roasted Chicken Supreme	£7
Boneless chicken breast with crispy skin	
Kids Confit Pork Belly	£7
Slow cooked pork belly with crackling	
Kids Mushroom Wellington	£6.50
With spinach, truffle paste and butternut squash	

Sunday Side Bowls

Cauliflower Cheese (V)	£3.50
Honey and Mustard Sausages	£3.50
Pork Stuffing	£3.50
Sunday Extras	£3.50
Extra potatoes, gravy and a Yorkshire pudding	
Extra Vegetables (V)	£3

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) **£7/£10**
Rustic combination of oregano infused Barrel & Stone tomato sauce and creamy Fior di Latte mozzarella

Sweet & Tangy (V) **£8/£12.50**
Creamy goat's cheese, peppadew peppers, basil rich pesto and oregano infused Barrel & Stone tomato sauce

Gone Trufflin **£8.50/£12.50**
Decadent mushroom and black truffle paste, mushrooms, smoky speck ham and Fior di Latte mozzarella

Rock the Parma **£8.50/£12.50**
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

Simply Salami **£8.50/£12.50**
Delicious cured Napoli salami with oregano infused Barrel & Stone tomato sauce and Fior di Latte mozzarella

Chicken & Pesto **£8.50/£13.75**
A base of basil rich green pesto, creamy Fior di Latte mozzarella, pulled seared chicken breast, courgettes, pumpkin seeds for some crunch and a handful of peppery rocket

BBQ Chicken **£8.75/£13.75**
A smoky, sweet bbq sauce base, Fior di Latte mozzarella, smoked Applewood cheese, seared chicken breast, sweet and sour red onions and smoked speck ham

The Spaniard **£8.75/£13.75**
Chorizo seasoned with smoked paprika, herbs & garlic, Manchego cheese, oregano infused Barrel & Stone tomato sauce, fillet peppers, and a sprinkling of Grana Padano parmesan

Nice & Spicy **£8/£12.75**
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

Fully Loaded **£8.75/£13.75**
Smoked speck ham, cured Napoli salami, fennel salami, oregano infused Barrel & Stone tomato sauce and Fior di Latte mozzarella

The Garden Club (V) **£8.50/£13.50**
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 and pumpkin seeds then finished with peppery rocket

Sharers

The Gate Sharing Platter **£18**
Breaded chicken goujons, onion bhajis, garlic and mozzarella bread, panko breaded prawns and chicken and chorizo skewers

Crispy Coated Chicken Wings **£12**
Served with hot chilli sauce and BBQ sauce

Bread Board (V) **£8**
An assortment of fresh breads served with olive oil, balsamic vinegar and a whole roasted garlic

Baked Camembert (V) **£12**
Glazed in truffled honey, served with fig chutney and dipping breads

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