



## THE GATEHOUSE

We are an independent, local pub focused on creating great food from great produce. We cook classic British & Spanish dishes with simple, robust flavours. All our meat & fish comes from small, independent & sustainable producers.

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<b>NIBBLES</b>	Sourdough, Brindisa EVO oil	3.5
	Gatehouse Olives & guindillas	4.5

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<b>STARTERS &amp; TAPAS</b>	Padron peppers (ve)	6.5
	Roast cauliflower & pistachio salad, harissa, bulgur wheat, mint, pomegranate & yoghurt (v)	7.0/12.0
	Mushroom croquetas, alioli (v)	7.0
	Prawns, chilli, garlic & pan con tomate	8.5
	Pan con tomate (ve) /add jamon	4.5/7.0
	Spanish cured meats, manchego & caperberries	8.0/15.0

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<b>SHARING</b>	Chicken pie, new potatoes & greens	26.5
	1.4kg Cote de Boeuf, triple cooked chips, green salad, bearnaise	75.0

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<b>MAINS</b>	Aged rib eye steak, triple cooked chips, watercress & bearnaise	25.0
	Iberico pluma, onions & peppers, triple cooked chips, chimichurri mayo	25.0
	Spatchcock chicken, tabouleh & harissa	18.5
	Beer battered cod, triple cooked chips, peas & tartare sauce	15.5
	Tropea onions, sprouting broccoli, squash, romesco sauce (ve)	13.5
	Galician fish stew	18.5
	Dover sole, broccoli, beans, peas, & lemon caper butter	28.0

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<b>PAELLAS</b>	Chickpea, spinach & artichoke paella (ve)	14.5
	Seafood paella - prawns, mussels, squid	17.5
	Black squid ink & cod paella	15.5
	<i>(Please allow 25 mins cooking time for all paellas)</i>	

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<b>SIDES</b>	Triple cooked chips & alioli (v) / Tomato, red onion salad	4.5
	Broccoli, sugar snap peas & fine beans (v)	4.0
	Pink fir potatoes	4.0
	Patatas bravas, alioli (v)	5.0

v = vegetarian ve = vegan

A discretionary 12.5% service charge will be added to your bill. Our dishes may contain allergens please ask a member of our team for details.