

THE GATEHOUSE



NIBBLES

Sourdough, Brindisa EVO oil	2.5
Olives & Guindillas	4.0

STARTERS

Padron peppers (ve)	6.5
Roast cauliflower & pistachio salad, harissa, bulgur wheat, mint, pomegranate & yoghurt (v)	7.0/12.0
Pan con tomate (ve) /add jamon	4.5/7.0
Salt Cod croquetas	7.0
Spanish cured meats, manchgo & caperberries	8.0/15.0

ROASTS

Roast rib of beef, horseradish	19.5
Pork belly, crackling, apple sauce	18.5
Norfolk Chicken & bread sauce	18.5
Leg of lamb, mint sauce	18.5
Nut & lentil, cep gravy (v)	15.5
<i>All our roasts are served with roast potatoes, roots, greens, Yorkshire pudding & gravy</i>	

MAINS

Beer battered cod, triple cooked chips, peas & tartare sauce	15.5
Tropea onions, sprouting broccoli, squash, romesco sauce (ve)	13.5
Dover sole, broccoli, beans, peas & lemon caper butter	28.0

PAELLA *Please allow 25 minutes cooking time*

Chickpea, spinach & artichoke paella (ve)	14.5
Seafood paella - prawns, mussels, squid	17.5
Black squid ink & cod paella	15.5

SIDES

Triple cooked chips & alioli (v) / Tomato, red onion salad (ve)	4.5
Broccoli & fine beans (v)	4.0
Patatas bravas, alioli (v)	5.0