



OLD GATE
BAR & RESTAURANT

SERVICE @ OLD GATE

BREAKFAST

SERVED DAILY

10 - 12 NOON

**SANDWICHES, BURGERS, SALADS
& PLATTERS**

MONDAY - THURSDAY 12 - 9 PM

FRIDAY - SATURDAY 12 - 6 PM

SUNDAY 12 - 7.30 PM

STARTERS, MAINS & DESSERTS

MONDAY - THURSDAY 12 - 9 PM

FRIDAY - SATURDAY 12 - 9.30 PM

SUNDAY 12 - 7.30 PM



BREAKFAST @ OLD GATE

SERVED MON - SUN 10AM - 12 NOON

BREAKFAST DRINKS

CLASSIC BLOODY MARY	£6	GLASS OF PROSECCO	£4.90
50ml Absolut vodka, tomato juice, lea & Perrins, tabasco, fresh lime, celery sticks, shaken over ice		Served classic or as a bucks fizz	
VIRGIN MARY	£3	BREAKFAST JUICES	£1.95/£3.20
As above but without the Vodka!		Orange, apple, cranberry, tomato	

OMELETTE OF YOUR CHOICE £7

Choose 3 from; Ham, cheese, mushroom, tomato, spinach or onion served with toast and dressed leaf (50p for each extra topping)

FULL ENGLISH BREAKFAST £8.50

Butchers in house sausage, bacon, fried eggs, toast, roasted tomato, mushroom, black pudding, fried potatoes, Heinz beans

VEGETARIAN BREAKFAST (V) £7

Vegetarian sausage, fried eggs, toast, roasted tomato, mushroom, fried potatoes, Heinz beans

EGGS BENEDICT * £6.50

Toasted English muffin, back bacon, soft poached eggs, rich hollandaise sauce

EGGS FLORENTINE (V) * £6

Toasted English muffin, buttered baby spinach, poached eggs, rich hollandaise sauce

ADD SMOKED SALMON £2

FREE RANGE LOCAL EGGS (V) £5

Poached, scrambled or fried on sliced bloomer

THE HEALTHY START (V) £6.50

Avocado, spinach, tomato and poached eggs on toasted bloomer

HOMEMADE AMERICAN STYLE PANCAKES £8

Choice of: Crispy streaky bacon, maple syrup
Fresh fruit, yogurt, maple syrup

OR MINI STACK FOR CHILDREN £5

CLASSIC BACON & EGG SANDWICH * £5

Fried potatoes

POSH SAUSAGE SANDWICH £6

(VEGETARIAN SAUSAGE AVAILABLE)

Caramelised red onion, smoked Applewood cheese, fried potatoes

STEAK & EGGS * £17

10oz sirloin steak cooked to your liking, 2 fried eggs, fried potatoes, roasted tomato, béarnaise sauce

ADD TO ANY BREAKFAST; BACON/SMOKED SALMON/SAUSAGE/AVOCADO £1.50

* Dishes are available gluten free upon request



SANDWICHES & BURGERS

SERVED MON - THURS 12 - 9PM / FRI - SAT 12 - 6PM / SUN 12 - 7.30PM
ALL SANDWICHES & BURGERS SERVED WITH HAND CUT CHUNKY CHIPS,
SHOESTRING FRIES OR HOUSE SALAD

SHREDDED DUCK £10
Tortilla wrap, cucumber, spring onion, hoisin sauce

OLD GATE 'FISH BUTTY' £9
Beer battered Atlantic cod, home-made tartar sauce

HALLOUMI & FALAFEL PITTA (V) * £9
Rocket, coriander, tomato, red onion, tzatziki

GOATS CHEESE & CAMELISED RED ONION (V) £9
Piccolo peppers, baby spinach

CRAYFISH & GRAVALAX * £10
Marie Rose, Italian granary

CHARGRILLED CHICKEN & CHORIZO * £9
Melted mozzarella, red pesto, crusty ciabatta

ROAST TOPSIDE OF BEEF & ONION OR MINTED LAMB * £9
Rustic ciabatta, fried onions, jug of gravy

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OLD GATE BEEF BURGER £11
Chargrilled, mature cheddar, fresh tomato, baby gem, pickle, onion,
Dijon mayonnaise, brioche bun, accompanied with Cajun crispy onions

LAMB & HALLOUMI BURGER £13
In-house lamb burger, pan fried halloumi, rocket, red onion,
spiced Dijon mayonnaise, accompanied with Cajun crispy onions

BLACK & BLUE BURGER £13
Blackened spiced & chargrilled, blue cheese, fresh tomato, baby gem, cucumber,
pickle, spiced Dijon mayonnaise, brioche bun, accompanied with Cajun crispy onions

CAJUN CHICKEN BURGER * £11
Chargrilled, mature cheddar, baby gem, cucumber, Dijon mayonnaise,
brioche bun, accompanied with Cajun crispy onions

HOMEMADE VEGGIE BURGER (V) £10
Spiced five bean burger, mature cheddar, baby gem, fresh tomato, pickle,
onion, Dijon mayonnaise, crusty ciabatta, accompanied with Cajun crispy onions

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ADD TO ANY BURGER:

BACON / BEER BATTERED ONION RINGS £1.50
HALLOUMI £2

* Dishes are available gluten free upon request



SALADS & PLATTERS

SERVED MON - THURS 12 - 9PM / FRI - SAT 12 - 6PM / SUN 12 - 7.30PM

CHICKEN & BACON CAESAR SALAD *	£11
Baby gem lettuce, croutons, anchovies, Caesar dressing, parmesan	
WARM WELSH GOAT'S CHEESE SALAD (V) *	£12
Candied beetroot, black rice, mixed leaf salad, cherry tomatoes	
GREEK STYLE WITH FALAFEL (V)	£11
Gem Lettuce, cucumber, tomato, olives, red onion, feta, homemade falafel, tzatziki	
PLOUGHMANS LUNCH	£13
Pork pie, carved ham, beef tomato, apple, crackers, secret & butler mature cheddar, Yorkshire blue, piccalilli, homemade slaw, dressed leaf, crusty ciabatta	
CHEESE AND MEDITERRANEAN VEGETABLE BOARD *	£12
Roasted courgettes, stuffed baby peppers with cream cheese, olives, goats cheese, brie, caramelised red onions, tomato & olive hummus, dressed leaf, crusty ciabatta	

KIDS MEALS ALL £6

CHICKEN DIPPERS

Battered chicken strips, fresh tomato sauce, shoestring fries

BEEF BURGER

Floured bread bun, shoestring fries

SALMON FISHCAKE

Coated in breadcrumbs, shoestring fries, salad

PENNE PASTA

Tomato napoli sauce, garlic bread

BANGERS & MASH

Pork Sausages, mash potato, garden peas, gravy (vegetarian sausage option available)

KIDS ICE-CREAM

Vanilla, chocolate & strawberry ice-cream, Rossini curl, marshmallow

£3

* Dishes are available gluten free upon request



STARTERS

HALLOUMI & WALDORF SALAD (V) *	£7
Gem lettuce, apple, celery, grapes, walnuts, mayonnaise, grilled halloumi	
HAM HOCK TERRINE *	£6.50
Homemade picklelilly, melba toast	
GRAVALAX *	£8
Dill & mustard sauce, caper berries toasted ciabatta	
PAN FRIED WOOD PIGEON	£8
Homemade rosti, celeriac puree, blackberry jus	
SALT & PEPPER SQUID & KING PRAWNS	£7.50
Lightly fried in seasoned flour, aioli dip, sweet chilli sauce	
STUFFED FIELD MUSHROOMS (V) * (VEGAN OPTION AVAILABLE UPON REQUEST)	£6.50
Blue cheese, pine nuts, green pesto, rocket	
MIXED KEBAB BOARD	£8
Marinated tandoori chicken, beef shami kebab, pitta, shredded cabbage, mint yogurt, sweet chilli sauce	
ANTIPASTI PLATE *	£10
Prosciutto, olives, stuffed peppers, balsamic onions, roasted vegetables, tomato & olive hummus, house bread	

* Dishes are available gluten free upon request



STEAKS

ALL SERVED WITH TWICE COOKED HAND CUT CHUNKY CHIPS, ROASTED TOMATO, FIELD MUSHROOM

10oz SIRLOIN * Our biggest seller, traditional cut with fatty exterior down one side	£17
10OZ RIBEYE * This eye of fat gives this steak great flavour	£18
14OZ PORTERHOUSE * Like a sirloin without the fatty exterior, BIGGER AND THICKER!	£23
8OZ FILLET * Premium British middle barrel fillet, our most tender cut	£23
CHATEAUBRIAND * Something of an Old Gate speciality, and chef's recommendation. A sharing platter of roasted barrel fillet steak. *min waiting time of 20mins, a suggestion of nothing beyond medium.	£48
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UPGRADE YOUR STEAK TO 'SURF N TURF'* Add pan seared King Prawns to your steak	£6

STEAK FRIDAY

Buy any two steaks and receive a free bottle of Chilean Merlot or Sauvignon Blanc
Upgrade to Malbec or Malborough Sauvignon for sur-charge of £5!
Available 12-930pm

ACCOMPANIMENTS ALL £2.50

PEPPER SAUCE*	BEARNAISE SAUCE*
DIANE SAUCE*	ONION RINGS
STILTON SAUCE*	SIDE SALAD*

* Dishes are available gluten free upon request

MAINS

PAN FRIED SEABASS *	£17
Saffron potatoes, shellfish broth, peas, spinach, asparagus	
ATLANTIC COD CHUNK AND CHIPS	£13
Beer battered, twice fried chips, mushy peas, tartar sauce	
CANNON OF LAMB *	£18
Served pink, panko coated sweetbreads, fondant potato, tenderstem broccoli, lamb jus	
PAN FRIED DUCK BREAST	£17
Served pink, sticky rice, stirred fried vegetables, toasted sesame, soy dressing	
CHICKEN SUPREME	£15
Creamy wild mushroom fettuccini, white wine, tarragon	
PANKO BREADED SALMON FISHCAKES	£13
Shoestring fries, rocket green salad, homemade tartar sauce, lemon wedge	
BRAISED HAM HOCK *	£16
On the bone, maple glaze, creamy mustard sauce, maris piper mash	
VENISON SUET PUDDING	£16
Homemade chips, buttered leeks, tenderstem broccoli, rich gravy	

HERBIVORE SELECTION

GARDEN PEA & MIXED BEAN RISOTTO (V)	£13
(VEGAN WITHOUT THE PARMESAN & CREAM)	
Arborio rice, asparagus, purple sprouting broccoli, cream, vegetarian parmesan	
GARLIC WILD MUSHROOM FETTUCINI (V)	£13
Cream, white wine, tarragon, garlic bread	
THAI STYLE CHICKPEA, SWEET POTATO & SPINACH CURRY (VEGAN)	£12
In-house paste, coconut milk, sticky rice, flatbread	

SIDES

HOMEMADE BREAD OF THE DAY & OLIVES	£4.50	FRESH MARKET VEGETABLES	£2.50
Tomato and olive humous, oil and balsamic vinegar		CHUNKY CHIPS	£2.50
HOMEMADE BREAD OF THE DAY	£2.50	SHOESTRING FRIES	£2.50
Tomato and olive humous, oil and balsamic vinegar		MARIS PIPER MASH	£2.50
BOWL OF OLIVES	£3.00	ROASTED ROOT VEGETABLES	£3.00

* Dishes are available gluten free upon request



DESSERTS

DOUBLE CHOCOLATE BROWNIE (V)	£6
Dark chocolate cake, dark chocolate sauce, Salted Caramel ice-cream	
STRAWBERRY & WHITE CHOCOLATE CHEESECAKE (V)	£6
Summerberry compote	
AFFOGATO (V) *	£4.50
Double espresso, double vanilla ice cream	

ADD AMARETTO/BAILEYS/TIA MARIA £2

FRENCH LEMON TART (V)	£5.50
Chantilly Cream, raspberry coulis	
CLASSIC CREME BRULEE (V) *	£5.50
Caramelised sugar topping, homemade shortbread biscuit	
HOMEMADE TRUFFLES (V)	£4.50
Leanne's truffles of the week, perfect for a sweet finish to your meal	

SUNDAES

ROCKY ROAD	£6.50
Chocolate brownie pieces, marshmallow, crushed biscuits, white chocolate sauce, chocolate ice-cream, topped with cream	
RASPBERRY *	£6.50
Fresh raspberries, raspberry coulis, shortbread pieces, raspberry ice-cream, topped with cream	

OLD GATE CHEESE SELECTION*

3 CHEESES £7 6 CHEESES £10
ADD A PIECE OF YORKSHIRE FRUIT CAKE £2

1] TORNEGUS (V)

Washed in apple wine and sprinkled with Egyptian mint; sticky and silky. Long fruity finish.

2] ST THOM (V)

An unpasteurised cheese with light citrus herbaceous flavours moving towards a pleasant earthiness at the rind.

3] BUTLERS SECRET EXTRA MATURE CHEDDAR (V)

From the lush rolling pastures of Ireland this cheese is aged for a minimum 13 months to develop a rich and full flavour. Made with pasteurised milk.

4] BARON BIGOD

A bloomy and creamy rind with a fudgey, sometimes chalky golden curd. An unpasteurised cheese.

5] FRANCIS (V)

An unpasteurised cheese, meaty and pungent toward the rind whilst remaining milky and rich.

6] YORKSHIRE BLUE (V)

This cheese is made from pasteurised cow's milk, at Shepherds Purse Dairy, in Thirsk, North Yorkshire. When young the cheese is mild and crumbly and with maturity the blue intensifies and the curd softens to release a spicy, herbaceous character.

* Dishes are available gluten free upon request



DESSERT WINE

CHATEAU LOUPIAC GAUDIET LOUPIAC 75ML £4.80 BTL £17
BORDEAUX

Sweet & rich. Aromas of peach & marmalade. Flavours of orange & nectarine with sweet spice.

ROYAL TOKAJI LATE HARVEST 75ML £4.80 BTL £26
HUNGARY

Elegant & fresh with flavours of tropical fruit & honeyed undertones

PORT

WARRE'S LBV 75ML £3.50 BTL £32
PORTUGAL

Deep ruby port, flavours of dark chocolate & spice.

WARRE'S OTIMA 10YEAR OLD TAWNY 75ML £5.50 BTL £30
PORTUGAL

Ripe, sweet, sticky fruit flavours of plum, figs & just a hint of toffee

COFFEE & SOMETHING A LITTLE SWEET

AMERICANO £2.30

CAPPUCINO £2.60

CAFÉ LATTE £2.60

ESPRESSO £1.70/£2.00

MACCHIATO £2.40

HOT CHOCOLATE £2.90

SELECTION OF TEAS £2.00

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ESPRESSO MARTINI £7.00

25ml Absolut Vodka, 25ml Kahlua, sugar syrup, single espresso

HOMEMADE TRUFFLES £4.50

Leanne's handmade truffles of the moment, perfect for a sweet finish to your meal.

YORKSHIRE FRUIT CAKE £2

Perfect with your coffee or cheese



SUNDAY LUNCH MENU

1 COURSE £11 2 COURSES £15 3 COURSES £19

CHILDREN'S MAIN COURSE £6.50

TO START

CREAMY GARLIC MUSHROOMS (V) *

Crusty bruschetta

BREADED BRIE (V)

Caramelised red onion chutney

SALT & PEPPER SQUID & KING PRAWNS

Lightly fried in seasoned flour, aioli dip, sweet chilli sauce (£2.50 surcharge)

CRAYFISH COCKTAIL *

Marie rose sauce, homemade bread (£2.50 surcharge)

ROAST DINNER

Roast Sunday Lunch served with mashed potato, roast potatoes, Yorkshire pudding, roast vegetables, fresh market greens & gravy

Choose from:

TOPSIDE OF BEEF *

LEG OF LAMB *

HONEY ROASTED HAM *

SELECTION OF ALL 3 MEATS * (£2.50 surcharge)

SPINACH & MUSHROOM NUT ROAST LOAF (V)

TO FINISH

DOUBLE CHOCOLATE BROWNIE (V)

Dark chocolate cake, white chocolate sauce, Madagascan vanilla ice-cream

LEMON TART (V)

Crème anglais, raspberry coulis

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE

Summerberry compote

3 CHEESE BOARD

(2.50 surcharge)

* Dishes are available gluten free upon request

