

BAR SNACKS

House Olives (vg) * £3.50

Bread Selection (vg) £3.50

Focaccia, music bread, crostini's, oils, tomato & olive hummus

Belly Pork Bites Crispy bites, smoked ketchup £5.00

Southern Fried Chicken £4.50

Lightly floured, southern fried seasoning, chilli & lime dip

Pigs in Blankets French mustard £5.00

Padron Peppers (vg) * Fried, smoked sea salt flakes £3.50

Sticky BBQ ribs toasted sesame £4.50

Mozzarella Dippers (V) £4.00

Panko breadcrumb, fried, Napoli sauce

LIGHT MEALS

Salmon Fillet *

Garlic & chilli tenderstem broccoli, toasted pine nuts, sautéed potatoes
£13.00

Chicken Caesar Salad *

Grilled chicken, romaine lettuce, anchovies, parmesan shavings,
Caesar dressing, smoked bacon, garlic croutons
£12.00

Smoked Haddock Fishcakes

A mix of smoked haddock, maris piper mashed potatoes, strong cheddar
and wholegrain mustard, green salad
£13.00

Lemon & Garlic Chicken Skewers *

Greek pitta, Greek style salad of olives, red onion, tomato & feta
£12.00

SHARING PLATTERS

Whole Baked Camembert (v) *

Infused with rosemary & garlic, focaccia, crostini's, music bread,
tomato & apricot chutney, pickled red onions
£13.00

Meat Platter

Chicken Skewers, belly pork bites, sticky BBQ ribs,
Greek pitta, selection of dips
£13.50

Spiced Vegetable Selection *

Vegetable pakoras, Spiced tempura battered tofu, padron peppers,
crispy beetroot tortillas, tomato & olive hummus
£12.50

BURGERS

All burgers served with hand cut chunky chips, skin on fries or house salad

In-house Handmade Beef Burger *

Monteray Jack Cheese, romaine lettuce, smoked ketchup, Dijon mustard
mayonnaise, gherkin, sourdough roll
£12.00

Bratwurst

Locally made sausage, fried onions, smoked ketchup, American mustard,
rustic baguette
£11.00

Cod Burger

Chilli & coriander tempura battered, romaine lettuce,
lemon mayonnaise, capers, gherkin, sourdough roll
£11.00

Chicken Burger *

Cajun chicken breast, smashed avocado, smoked bacon, sliced tomato
£12.00

Spiced 5-Bean Burger (v)

Monteray Jack Cheese, romaine lettuce, smoked ketchup, Dijon mustard
mayonnaise, gherkin, sourdough roll
£11.00

Add to any burger:

Streaky Bacon £1.50 Beer battered Onion Rings £1.50
Gorgonzola Cheese £2.00 Double up your pattie £3.00

SANDWICHES

Available all day Sunday to Thursday
and 12-6pm Friday & Saturday.

All sandwiches served with hand cut chunky chips,
skin on fries or house salad

Smoked Salmon *

Dill cream cheese, romaine lettuce,
cherry tomato, multiseed roll
£9.00

Chicken & Chorizo *

Red pepper pesto, rustic baguette
£9.50

Fish Butty

Pale ale battered, soft bread bap, tartare sauce
£9.00

Steak & Onions *

Fillet tails, caramelised red onions,
gorgonzola cheese, rustic baguette
£11.00

Welsh Rarebit (v)

Farmhouse loaf, grilled Welsh rarebit, fried egg
£8.50

Jackfruit Wrap (vg)

The Vegan pulled pork alternative, BBQ sauce,
shredded Asian slaw
£8.00

SIDES

Side Salad £2.50

Maris piper mashed potatoes £2.75

Chunky Chips £2.75

Skin on fries £2.75

Beer battered onion rings £2.75

Seasonal buttered vegetables £2.75

STARTERS

Smoked Haddock Chowder

Thick sweetcorn & potato fish broth, served in
hollowed bread bun, poached egg
£8.00

Soup of the Day (vg) *

Croutons, crusty bloomer
£5.50

Warm Salad

Chorizo, black pudding, wholegrain mustard dressing,
boiled quail eggs
£7.50

Toasted Figs (v) *

Honey roasted, thyme, pine nuts, goat's curd
£7.50

King Prawns *

Sauteed peppers & onions, tandoori spices,
toasted pitta bread
£8.00

Scotch Egg

Sausage meat & black pudding, runny egg, panko
breaded, watercress, smoked ketchup
£7.50

Vegetable Pakora (vg) *

Spiced vegetables, lightly fried, pickled red onions, tandoori dip
£7.00

VEGETARIAN / VEGAN

Roasted Squash Risotto (vg) *

Sage, chestnuts, crispy kale
£13.00

Lentil & Vegetable Shepherds Pie (v) *

Topped with Goat's Cheese mashed potato,
roasted root vegetables, gravy
£13.00

Thai Style Chickpea, Sweet
Potato & Spinach Curry (vg) *

In-house paste, coconut milk, sticky rice, flatbread
£12.00

Vegetable Enchilada (vg)

Stir-fry vegetables, beetroot wrap, spiced tomato
sauce, salad, potato wedges
£12.00 add cheese for £1.50

MAINS

Fish & Chips

Pale ale battered, twice fried chips,
mushy peas, tartar sauce
£13.00

Game Hot Pot *

Mixed Game, sliced potato top, tenderstem broccoli, game jus
£16.00

Steak & Ale Pie

Shortcrust pastry, hand cut chunky chips, mushy peas, red wine jus
£15.50

Chicken, Leek & Asparagus Pudding

Suet pastry, cream sauce, wilted spinach, mashed potatoes
£15.00

King Prawn & Crab Fettuccini*

Capers, chilli, garlic, cherry tomatoes, butter, white wine
(GF option available with penne)
£16.00

Pan Roast Cod Loin

Minted pea & caper potato cake, curly kale, salsa verde, crispy panchetta
£16.00

Guinness Braised Lamb Shank

Bubble & squeak mashed potatoes, Guinness gravy, roasted
root vegetables
£18.00

Caramelised Pork Loin *

Black pudding mashed potatoes, pan fried bacon & savoy cabbage,
coarse grain mustard sauce, crackling strip
£14.00

STEAKS

All served with twice cooked hand cut chunky
chips, shoestring fries or salad,
roasted tomato, pesto field mushroom

10oz Sirloin *

Our biggest seller, traditional cut with fatty
exterior down one side
£18.00

10oz Ribeye *

This eye of fat gives this steak great flavour
£19.00

14oz Porterhouse *

Like a sirloin without the fatty exterior,
BIGGER AND THICKER!
£23.00

8oz Fillet *

Premium British middle barrel fillet, our most tender cut
£24.00

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.
£50.00

Steak Sauces *

Pepper sauce*, Diane sauce*, Blue cheese sauce*, Béarnaise sauce*
£2.50

Surf 'N' Turf

King prawns, sauteed with peppers & onions, tandoori spices
£5.00

KIDS MEALS Ages 3-11

Mini Fish & Chips

Battered cod, baked beans, shoestring fries

£6.00

4oz Beef/ Chicken Burger *

Floured bread bun, melted cheese, shoestring fries

£6.00

Fettuccini Pasta *

Tomato napoli sauce, garlic bread (gluten free option available with penne)

£6.00

Sausage & Mash

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

£6.00

Kids Ice-cream Sundae

Brownie bits, chocolate ice-cream, chocolate sauce, Rossini curl, marshmallow

£4.00

*Dishes are available gluten free upon request. vg - Vegan, v - Vegetarian

BREAKFAST

Served Mon – Sun 10am – 12 noon

Toasted Fruit Teacake (v)

Salted butter, strawberry jam
£3.50

Round of Toast (v)

Salted butter, strawberry jam
£1.50

Old Gate Full English

2 butchers in-house sausage, 2 rashers of bacon,
2 fried eggs, roasted tomato, mushroom, black pudding,
2 hash browns, Heinz beans, round of toast
£9.50

Traditional Breakfast

Butchers in-house sausage, bacon, fried egg, roasted tomato,
mushroom, hash brown, Heinz beans, round of toast
£8.00

Healthy Start (v) *

Toasted bloomer, avocado, spinach, tomato, soft poached eggs
£6.50

Vegetarian Breakfast (v)

Quorn sausages, hash browns, mushroom, roasted tomato,
2 fried eggs, Heinz baked beans
£8.00

Eggs Benedict *

English muffin, back bacon, soft poached eggs,
rich hollandaise sauce
£7.00

Eggs Florentine (v) *

English muffin, buttered baby spinach, soft poached eggs,
rich hollandaise sauce.
£6.50 Add Smoked Salmon £2.00

Eggs on Toast (v) *

2 free range eggs, cooked to your liking
on an English muffin
£5.00

Vegan Breakfast (vg) *

Toasted bloomer, avocado, spinach, tomato,
garlic mushrooms
£6.50

Posh Sausage Sandwich

(Vegetarian Sausage available)

Butcher's in house sausage, caramelised red onions,
smoked Applewood, beer sourdough bread
£7.00

American Style Pancakes

Topping of your choice:

Bacon & Maple Syrup,
Superberries, Fat-free Yoghurt
£8.00

Children Stack £6.00

Add to any breakfast

Bacon/smoked salmon/sausage/avocado £1.50

Kids Breakfast (Ages 3-11)

3 items £4.00 5 items £5.00

SUNDAY LUNCH SELECTION

1-Course £12.00 2-Course £17.00 3-Course £22.00 Children's Main Course £7.00

TO START

Smoked Haddock Chowder

Thick sweetcorn & potato fish broth,
served in hollowed bread bun

Soup of the Day (vg) *

Croutons, crusty bloomer

Toasted Figs (v) *

Honey roasted, thyme, pine nuts, goat's curd

Crispy Belly Pork

Black pudding fritter, mustard glaze

Smoked Salmon Bruschetta *

Dill cream cheese, capers

FOR MAINS

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

Choose from:

Sirloin of Beef *

served pink

Roasted Pork Loin*

crackling & stuffing

Honey Glazed Ham *

3 meat mixed roast *

(surcharge £1.50)

Spinach & mushroom nut roast loaf (vg)

Add a portion of pigs in blankets for the table for just £5!!!

TO FINISH

Double Chocolate Brownie (v) *

Black cherry compote, salted caramel ice-cream,
crushed pistachios

Sticky Toffee Pudding (v) *

Moroccan dates, marmalade porter,
butterscotch sauce, crème anglais

Blackberry & Apple Crumble (vg) *

Almond & oat topping, vegan ice-cream

3 Cheese board *

Please choose from our selection of cheeses

DESSERTS

Double Chocolate Brownie (v) *

Black cherry compote, salted caramel ice-cream, crushed pistachios
£5.50

White Chocolate & Vanilla Cheesecake (v)

Winterberry coulis

£6.00

Affogato (vg) *

Double espresso, double vegan vanilla ice cream

£4.50 Add amaretto/baileys/Tia Maria £2

Blackberry & Apple Crumble (vg) *

Almond & oat topping, vegan ice-cream

£5.50

Homemade Truffles (v)

Chef's truffles of the week, perfect for a sweet finish to your meal

£4.50

Sticky Toffee Pudding (v) *

Moroccan dates, butterscotch sauce, crème anglais

£5.50

ARTISAN CHEESE*

3 Cheese option £6.50 6 Cheese option £10.00

Add a piece of Yorkshire Fruit Cake
£2.00

Rollright

Smooth & buttery with fresh pine flavours and hints of roasted hazelnuts.

Smoky and meaty towards the end.

Wild Garlic Yarg (v)

Moist and fluffy texture with fresh and milky flavours and aromatic wild garlic to finish.

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.

Tunworth Brie (v)

Brie but not as you know it. This is a handmade unpasteurised cheese and former Supreme Champion
at the British Cheese Awards. Using special cultures and traditional rennet the Hampshire Cheese Company
has developed a rich and nutty cheese with a creamy texture, wrinkled rind and unique taste.

Blanche (v)

A young lactic goat's cheese with a smooth and silky paste, and clean yeasty herbaceous notes.

This is an unpasteurised cheese.

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.

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