

# Menu Dec 25

## Starters

*Grilled halloumi bruschetta (V) £7*

*Deep fried breaded brie (V) £8 - cranberry sauce*

*Salt & pepper squid (GF<sub>opt</sub>) £8 - with garlic aioli*

*Mussel & clam marinière (GF<sub>opt</sub>) £9 - bread & butter*

*Carrot & peanut hummus (VG) £5.50 - served with warm rosemary flatbread*

*Venison scotch egg £9 - with piccalilli*

*Soup of the day (VG&GF<sub>opt</sub>) £7 - with warm bread roll & butter*

*Sweet potato bhaji (VG&GF<sub>opt</sub>) £7.50 - with mango chutney*

*Classic prawn cocktail £8 - prawns in a Marie Rose sauce with baby gem lettuce, lemon*

*Pitted queen olives (VG&GF) £5.50*

## Mains

*Peri peri halloumi burger (V&GF<sub>opt</sub>) £16 - baby gem lettuce, onion, tomato and a creamy periñais, with pickled slaw and rosemary fries*

*Gatekeeper steak burger £17 - baby gem lettuce, onion, tomato, roasted garlic aioli served with pickled slaw and rosemary fries. Add cheese and/or bacon £2 each*

*Peri peri chicken burger (GF<sub>opt</sub>) £17.50 - baby gem lettuce, onion, tomato and creamy periñais, served with rosemary fries*

*Butternut squash steak (VG&GF<sub>opt</sub>) £16.50 - with hand-cut chips, thyme roasted tomato & mushroom, salsa verde and a crunchy salad*

*Frutti de mare (GF<sub>opt</sub>) £18.50 - linguine in a red arrabiatta sauce with clams, mussels, squid and shrimp*

*Landlord's Fisherman's pie (GF) £19 - served with seasonal greens. Smoked haddock, cod, salmon, king prawns & boiled egg in a creamy parsley butter sauce topped with mashed potato*

*Calves' liver & bacon (GF) £17 - served with creamy mashed potato, melted onions with seasonal greens and finished with a lager gravy*

*Paneer curry (V&GF) £14 - basmati rice, mango sauce and popadum*

*Gatekeeper beer battered fish & chips £18.50  
served with our own tartar sauce and buttered peas*

*8oz Sirloin steak £28 - served with chunky chips, thyme & garlic roasted tomato and mushroom, and a salad garnish*

*Our famous rice bowls - all served with fried rice, Asian greens, kimchi, shredded carrot and gochujang sauce with spring onions, sesame seeds, pickled daikon radish and bean sprouts*

*Korean beef rice bowl £21*

*Asian glazed salmon rice bowl £19*

*Spiced sweet potato rice bowl (VG&GF) £15.50*

## **Childrens' menu**

All priced at £5 and served with peas or beans and crispy French fries

*Chicken nuggets  
Sausages (available with mash)  
Cod goujons  
Halloumi fries*

*Includes one scoop of vanilla ice cream with chocolate sauce (opt.) for dessert*

## **Sides**

*Hand-cut triple cooked chips £5.50 (GF, Vg)  
Sweet potato fries £6.50 (GF, Vg)  
Buttered green vegetables £5.50 (GF, V)  
Buttered corn ribs £6 (GF, V)  
(vegan option available on some sides)*

## **Desserts**

*Chocolate Brownie £8.25 - salted caramel ice cream & sauce and fresh berries*

*Classic Italian tiramisu (V) £8*

*Chocolate brownie sundae £8.75 - choose two ice creams (with brownie pieces, and chocolate sauce)*

*Eton mess (V) £8 - just got a whole lot messier with black cherry*

*Hot cookie dough (V) £8 - served with ice cream*

*Crumble of the day £8 (VG&GF) - ice cream (can be vegan), cream or custard*

*Taywell of Kent ice creams & sorbets  
£2.75 per scoop:*

*Ice creams - Chocolate, Mint Choc Chip, Salted Caramel, Strawberry, Madagascan Vanilla,  
Vegan Vanilla*

*Sorbets - Blood Orange, Mango, Cherry*

***Why not try a freshly made cocktail at £9 ?***

*Yule Mule - vodka, cranberry, ginger beer & lime*

*Baileys espresso Martini - Baileys, Tia Maria & coffee*

*Kir Royale - crème de cassis & Prosecco*

***Or maybe a fresh cream liqueur coffee at £8.50***

*Irish - with Jamesons whisky*

*French - with Courvoisier brandy*

*Caribbean - with Cpt Morgan's rum*

*King Charles - with Drambuie*

