

Starters

Karaage Chicken £8 - Japanese fried chicken served with Japanese mayo, spring onion & dipping sauce

Salt & Pepper Squid £8 (GF) - served with spring onion and chilli & ginger dipping sauce

Sweet potato bhajis £6 (GF & vegan) - served with chilli mango sauce

Rosemary halloumi fries £8 (V) - served with tomato & chilli relish

Croquetas de Jamon £7 - bacon, mozzarella and spring onion croquetas served with mustard mayo

French onion soup £7 - served with garlic & mozzarella croutons

Breaded whitebait £7 - with lemon, black pepper & chive dip

Beetroot hummus £5 (vegan) - served with warm flatbread

Garlic & herbs olives £4 (GF & vegan)

Blooming onion £7 (V) - served with chipotle mayo

The Gatekeeper sharing platter £28 - Karaage chicken, salt & pepper squid, croquetas de jamon, halloumi fries, beetroot hummus, olives and flatbread

Mains

Fish and Chips £17 - Beer battered cod loin, served with hand-cut chips, tartar sauce, minted pea purée, lemon

The Gatekeeper Steak Burger £15 - rosemary & garlic steak burger with toasted brioche bun, tomato relish, baby gem, red onion & tomato and served with fries and creamy coleslaw. Add Cheese £1. Add Bacon £1

Halloumi Burger £15 (V) - with toasted brioche bun, sweet chilli sauce, baby gem, red onion and sweet peppers and served with fries and creamy coleslaw

Ratatouille pasta £14 (V) - served with garlic bread (vegan option)

Chicken chasseur £17 - Pan roasted chicken supreme served with pancetta and wild mushroom chasseur sauce, mashed potato and buttered greens

Bangers (of the day) & mash £17 - crispy onions, gravy and buttered greens

Chicken, ham & leek pie £18 = served with mash, buttered greens and parsley sauce

Chef's signature Rice Bowls:

served with Asian slaw, stir fried greens, finished with Japanese mayo, pickled onion, raddish and sesame seeds -

Karaage chicken £16 ~ Pan fried salmon £17 (GF)

Cauliflower £14 (GF & vegan) ~ King prawns £16 (GF), Pork Belly £17 ~ with teriyaki (vegan), sweet chilli (vegan) or bang bang sauce (vegan)

100z Ribeye Steak £28 - served with hand-cut chips, beer battered onion rings and wild garlic mushrooms: choice of sauce £1 ~ peppercorn, béarnaise or blue cheese sauce.

Moules marinière £17 - with fries and crusty bread

Garlic portabello mushroom 'steak' £17 (V) - served with hand-cut chips, beer battered onion rings - choice of béarnaise, peppercorn or blue cheese sauce. (vegan option)

Side orders (£4 each) ~

Hand-cut triple cooked chips (GF,vegan) - Sweet potato fries (GF,vegan)

Garlic wild mushrooms (GF,V) - Buttered green vegetables (GF,V)

Minted new potatoes (GF,V) - (vegan option available on some sides)

Desserts

Chocolate Brownie (V) £7.00 - with salted caramel ice cream (please ask your server about the vegan option)

Sticky toffee pudding (V) £7 - with custard

Rum glazed pineapple £8 (vegan) - served with vegan vanilla ice cream and raspberries

Bomb of the week £9 (V) - served with fresh berries and a shot of Muscat wine

Cheesecake of the week (V) £8.00 - served with vanilla pod ice cream

Almond Bakewell tart (V) £8.50 - served with dotted cream

Apple & blackberry crumble (V) £7.00 - served with custard, (GF option a available)

Taywell of Kent ice creams and sorbets (V) £2.00 per scoop:

Ice creams - Chocolate, Mint Choc Chip, Salted Caramel, Strawberry,

Madagascan Vanilla, Vegan Vanilla

Sorbets - Blood Orange, Mango