

# Gatekeeper Menu - April 2024

## 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

Rosemary halloumi fries £8.25 (V)

served with tomato & chilli relish

Croquetas de Jamon £7

bacon, mozzarella and spring onion croquetas served with mustard mayo

Breaded whitebait £7 - with devilled mayo

Chef's falafel £7 (GF & vegan) - served with mint raita

Tomato bruschetta £7.50 (V) - topped with mozzarella & basil pesto

Roasted red pepper hummus £5 (vegan) - served with warm flatbread

Garlic & herbs olives £5 (GF & vegan)

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

Ratatouille pasta £14.25 (V) (vegan option) - roasted vegetable pasta served with garlic bread

The Gatekeeper Steak Burger £15.25

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 £15.25 (V)

with toasted brioche bun, sweet chilli sauce, baby gem, red onion and sweet peppers and served with fries and creamy coleslaw

Chicken supreme £17.25 - served with cream, cider & mushroom sauce, garlic & rosemary sautéed potatoes and buttered greens

Chicken Caesar salad £16.50

garlic chicken breast, rosemary croutons, smoked pancetta lardons, cos lettuce, Caesar dressing topped with breaded poached egg

Slow roasted cider pork belly £18 (GF)

with potato Anna, baked leeks, apple & thyme jam, cider velouté sauce

Asparagus, pea & spinach risotto £17.50 (V)

topped with breaded goats' cheese

Pesto pasta £13 (V) served with garlic bread - add chicken £4.50

100z Ribeye Steak £28

served with hand-cut chips, roasted vine tomatoes and wild garlic mushrooms: choice of sauce £1 ~ peppercorn, Diane or blue cheese 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) ~  
with teriyaki (vegan), sweet chilli (vegan) or bang bang sauce (vegan)

Korean beef rice bowl £19

marinated steak, Korean carrot salad, sticky rice, stir fried greens, finished with Japanese mayo, pickled onion & radish, sesame seeds and crushed peanuts

Spiced cauliflower steak £17 (V, vegan option)

with had-cut chips, roasted tomatoes, wild garlic mushrooms & chimichurri sauce

Moules marinière £17 - with fries and crusty bread

Hand-cut triple cooked chips £5 (GF,vegan)

Sweet potato fries £6 (GF,vegan)

Garlic wild mushrooms £5 (GF,V)

Buttered green vegetables £5 (GF,V)

Minted new potatoes £5 (GF,V)

(vegan option available on some sides)

## Desserts

Chocolate Brownie (V) £7.50 - vanilla ice cream, salted caramel sauce & fresh berries

Rum glazed pineapple £8 (vegan) - served with coconut sorbet and fresh raspberries

S'mores donut £9.50 - filled with coconut parfait,  
passionfruit curd and lemon marshmallow

Posset of the week £7 served with shortbread

Banana cream pie £7.50 with fresh strawberries

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

Taywell of Kent ice creams and sorbets (V) £2.25 per scoop:

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

Sorbets - Blood Orange, Mango, Cherry