

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

Courgette & onion bhaji £7.50 (V)

with mango sauce

Breaded whitebait £7

with devilled mayo

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

Karage chicken, salt & pepper squid, croquetas de jamon, halloumi fries, beetroot hummus, olives and bread

Mains

Fish and Chips £17

Beer battered cod loin, with hand-cut chips, tartar sauce, minted pea purée, lemon

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 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

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 or blue cheese sauce.

Chef's signature Rice Bowls:

served with Asian slaw, stir fried greens, 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 aubergine £17 (V, vegan option)

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

Moules marinière £17 - with fries and crusty bread

Side dishes

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, passion fruit curd and
lemon marshmallow

Posset of the day £7 served with shortbread

Banana cream pie £7.50 with fresh strawberries

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

Crumble of the day (V) £7.25 - served with custard

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

There is also a 'specials' board which changes on a daily basis
