

Starters

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

Chilli salted 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) - served with mango sauce

Breaded whitebait £7 - with devilled mayo

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

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

Nocerella olives £5 (GF & Vg)

Make your own sharing platter; choose any three for £18 or five for £25

Mains

Fish and Chips £17 - Beer battered cod tail, served 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

Cajun-spiced buttermilk chicken burger £16 - served with toasted brioche bun, salad, sriracha & lime mayo, fries and creamy coleslaw.

Add Cheese £1. Add Bacon £1

Bacon steak £17 - served with bubble & squeak, creamed leeks & spinach & crispy panko poached egg

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.

The Gatekeeper's famous 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 & Vg) ~ King prawns £16 (GF) ~ with teriyaki (Vg),
sweet chilli (Vg) or bang bang sauce (Vg)

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, Vg)

Sweet potato fries £6 (GF, Vg)

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 (V)

Chocolate Brownie £7.50 - salted caramel ice cream & sauce and fresh berries

Cheesecake of the day £8 - served with Madagascan vanilla pod ice cream

Chocolate fudge sundae £8 - choose two ice creams -

(with brownie pieces, fudge bits and chocolate sauce)

Espresso & coconut milk crème caramel (Vg) £7 - with pistachio biscotti

Crumble of the day £7.25 - with custard

Sticky toffee pudding £7.50 - with custard, cream or ice cream

Grilled Autumn fruits £8 - with honeyed sabyon

Taywell of Kent ice creams & sorbets - £2.25 per scoop:

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

Madagascan Vanilla, Vegan Vanilla

Sorbets - Blood Orange, Mango, Cherry