

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 £6.25 (GF & vegan)

served with chilli mango 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 lemon, black pepper & chive dip

Beetroot 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 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 £15.25

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

Ratatouille pasta £14.25 (V)

served with garlic bread (vegan option)

Chicken chasseur £17.25

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

Butternut squash risotto £16 (V) with feta and crispy sage

Slow roasted pork belly in cider £18 served with potato Anna, baked leeks & cider velouté 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)

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)

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.

Side orders (£5 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) £7.25

with salted caramel ice cream (please ask your server about the vegan option)

Sticky toffee pudding (V) £7.25 - with custard

Rum glazed pineapple £8 (vegan)

served with vegan vanilla ice cream and raspberries

Cheesecake of the week (V) £8.00

served with vanilla pod ice cream

Crumble of the day (V) £7.25

served with custard, (GF option a available)

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