

GATEHOUSE

— 1833 —

To Begin

Sour dough bread £3.50

Olives and Balsamic oil £3.50

Starters

Cauliflower velouté with walnut and lovage pesto (v) £6.25

Smoked haddock scotch egg with parsley soup rapeseed and lemon £7.75

Charred mackerel fillet celeriac puree, grape & caper salsa £7.95

Pressed chicken terrine pear and saffron chutney, toasted sourdough £6.25

Beef carpaccio roast red wine shallot, pickled wild mushrooms, rocket, parmesan crisp £8.95

Beetroot and goats cheese salad seed granola (v) £6.25

Mains

8oz chargrilled sirloin steak hand cut chips, confit tomato, king oyster mushroom, pepper sauce £21.95

Smoked haddock kedgeree toasted almonds and hardboiled egg £12.95

Roast venison haunch pomme anna potatoes, sautéed kale, turnips, chocolate jus £18.95

Romsey chalk stream trout saffron turned potatoes, charred baby fennel, heritage chantenay carrot, lemon beaur blanc £16.95

Confit chicken leg mash potato, parmesan crust, charred Jerusalem artichokes, sautéed chick peas, mushrooms, chicken cream £14.95

Pan fried bream parmentier potatoes, sautéed leeks, charred baby leeks, spinach, sauce mariniere £14.95

New Forest Wild mushroom risotto parmesan, roast hazelnut, kale crisp (v) £13.95

Roasted root vegetable tart confit shallot, toasted almond, tenderstem broccoli and chilli (v) £12.95

Sides

Truffled mash potato £3.95

Rosemary hand cut chips £3.95

Maple glazed root veg £3.95

Sautéed tenderstem broccoli, toasted almonds and chilli £3.95