

# GATEHOUSE

1833

**Two Courses for £19.95 / Three Courses for £24.95**

## To Begin

Spiced mixed nuts £3.95  
Homemade soda bread £3.95  
Marinated Olives £3.95

## Sides

Buttered Jersey royal potatoes £3.95  
Rosemary Salt hand cut chips £3.95  
Purple sprouting broccoli, chilli,  
toasted almonds £3.95

## Starters

**TWC watercress soup**, toasted rarebit (v)  
**Duck liver pate**, 'scratching' crumb, torched orange, shaved radish, gooseberry jam, toast  
**Lamb breast croquette**, charred cucumber, wild garlic purée, peas  
**Asparagus, pea and mint salad, warm goats cheese**, hard-boiled egg and seed granola (v)  
**Salt and pepper calamari**, chilli, spring onion, toasted sesame seeds, garlic mayonnaise  
**Romsey chalk stream cured trout**, capers, cornichons, shallot rings, soda bread

## Mains

**Broccoli, orzo and blue cheese crumble**, purple sprouting broccoli, toasted pine nuts, micro salad (v)  
**Saute butternut squash, chilli and feta potato rosti**, fried hens egg, romesco sauce (v)  
**Whole grilled plaice**, Jersey royal potatoes, hispi cabbage, seaweed butter  
**Herb Crusted hake, mussel, tomato and cannellini** bean ragu, herb and courgette spaghetti  
**Pan fried bream**, parmentier potatoes, sauté leeks, charred baby leeks, sauce marinère  
**Cornfed chicken supreme**, pea purée, sauté asparagus, chicken fat scotch egg, crispy chicken skin  
**Pan Fried duck breast**, warm pearl barley salad, fennel, red chicory, orange and honey glaze  
(£3 supplement)  
**Dry aged 8oz sirloin steak**, hand cut chips, confit tomatoes, king oyster mushroom, peppercorn sauce  
(£5 supplement)

## Dessert

**Lavender and dark chocolate 'lolly'**, white chocolate soil, raspberries (v)  
**Vanilla crème brûlée**, walnut shortbread (v)  
**Almond panna cotta**, shortbread, poached rhubarb, rhubarb sauce  
**Madeleines**, butterscotch sauce (v)

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Please ask a member of our team regarding any food allergies or intolerances.