



THE GATE

CHOP HOUSE

MENU

Starters

Truffled potato velouté (v), *chives*
Sladesdown duck, *smoked breast, liver parfait, confit leg, beetroot, celeriac, fig*
Harissa roast carrot (v), *sumac labneh, smoked sunflower and maple granola*

Mains

Cote de Bouef, *green peppercorn sauce*
Roast monkfish tail, *chorizo, parsnip, crispy mussels*
Celeriac risotto (ve), *parsnip jam, caper, truffle*

Served with:

Seasoned fries
Grilled dressed hispi cabbage (ve)
Miso buttered carrots (ve)

Desserts

Cookies and cream cheesecake (ve)
Oreo, vanilla cream, chocolate ganache
Marmalade treacle tart (ve)
Marmalade crémeux, white chocolate whipped cream, candied orange

Pitchfork Cheddar, Cornish Blue, Bath Soft
Sourdough and seeded cracker, English chutney, balsamic onions

Post-match

Venison and ale pie
Chorizo sausage roll (ve)

Lamington gâteau (ve)

Wines

Sauvignon Blanc 'VDF Loire' L`Artiste, Loire Valley, France, 2024
Chardonnay 'Dragonfly' Willow Bridge Estate, Western Australia, 2023
Shiraz 'Dragonfly' Willow Bridge Estate, Western Australia, 2022/23
Malbec 'Altosur' Finca Sopenia, Mendoza, Argentina, 2024



England Rugby
HOSPITALITY

**Please note, menus are subject to change*