



# THE GATE

CHOP HOUSE

## MENU

Smoked parsnip mousse, parsnip crisps (ve)

### Starters

Oak smoked chicken, Jerusalem artichoke and sunflower seeds, England Rugby honey  
Cauliflower set custard, saffron pickled vegetables, BBQ mushroom, seeded cracker (ve)

### Mains

Bone in sirloin steak

OR

Glazed king oyster mushroom, braised pearl barley, celeriac, vegetable jus (ve)

OR

Pan fried halibut, puffed quinoa, burnt lemon, beurre blanc, chervil

*Served with:*

Seasoned fries, Caesar salad, aged parmesan, roast parsnips, parsley emulsion, black  
pudding crumb

### Desserts

Atelier Black Forest entremets, chocolate pave, Kirsh cream, griottine cherries (ve)

OR

Caramel popcorn bar, Rice Krispies, popcorn mousse, caramel (ve)

Montgomery, Oxford Blue, Baron Bigod

*Sourdough and seeded cracker, English chutney, balsamic onions*

### Post-match

Steak and Cheddar pie

Plant merguez sausage roll

Mandarin dome (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*