



THE GATE

CHOP HOUSE

MENU

Amuse-bouche

Jerusalem artichoke, mushroom fudge, onion chutney

Starters

Iberico Duroc pressing, piccalilli, Snowdonia Cheddar, focaccia
Beetroot carpaccio, coconut yoghurt, forced rhubarb, dill and za'atar

Mains

Lake District bone in sirloin, bearnaise sauce

OR

Wild mushroom ravioli, lovage velouté, confit shallot, crisp enoki

OR

Grilled monkfish, brown butter meunière, blood orange capers

Served with:

Skin on fries, apple and radicchio salad with honey and mustard and toasted seeds, heritage
carrot and turnip with miso and maple

Desserts

Honeycomb and dark chocolate entremets, honeycomb mousse, caramel, ganache (ve)

OR

Rhubarb and apple gateau, apple mousse, vanilla sponge, rhubarb jelly (ve)

Rutland Red, Yorkshire Blue, Cenarth Brie

Sourdough and seeded cracker, English chutney, balsamic onions

Post-match

Venison and ale pie

Plant chorizo sausage roll

Bara Brith and caramel slice (ve)

Wines

Sauvignon Blanc 'VDF Loire' L`Artiste, Loire Valley, France, 2024

Rioja Blanco 'Barrel Fermented' Fincas Azabache, Rioja, Spain, 2024

Pinot Noir 'Languedoc' Sensas, Languedoc, France, 2023/24

Malbec 'Alpataco' Familia Schroeder, Patagonia, Argentina, 2023/24



England Rugby
HOSPITALITY

**Please note, menus are subject to change*