



THE GATE

CHOP HOUSE

MENU

Starters

Cured ham croissant, Black Bomber, truffle mayonnaise
Juniper smoked venison, berry ketchup, pickled onion and mustard seed
Roasted salsify, toasted sesame, bitter leaves, pear (ve)

Mains

Grilled Lake District rib-eye, smoked butter
OR
Braised pearled spelt, mushroom dashi, charred onion, wild mushroom Lyonnaise (ve)

Served with:

Skin on fries with umami salt, creamed spinach, glazed carrots with mustard emulsion,
whiskey peppercorn sauce

Desserts

Irish coffee entremets, whiskey mousse, coffee jelly, nougatine (ve)
OR
Apple and oat gateau, Oats, apple jelly, vanilla cream (ve)

Godminster Vintage Cheddar, Cashel Blue, Clara Goats Cheese
Sourdough and seeded cracker, English chutney, balsamic onions

Post-match

Steak and cheddar pie
Plant merguez sausage roll (ve)
Mini Baileys dome cheesecake (ve)

Wines

Gavi 'Aureliana' Vite Colte', Piedmont, Italy, 2024
Pinot Gris 'Roaring Meg' Mt Difficulty, Central Otago, NZ, 2023/24
Grenache Merlot 'Organic' Le Bourdon, Languedoc, France, 2021
Malbec 'Altosur' Finca Sopenia, Mendoza, Argentina, 2024



England Rugby
HOSPITALITY

**Please note, menus are subject to change*