

BREAKFAST

SERVED MON - SUN 10AM - 12 NOON

BREAKFAST DRINKS

CLASSIC BLOODY MARY £6.50 50ml Absolut vodka, tomato juice, Lea & Perrins, Tabasco, fresh lime, celery sticks, shaken over ice	GLASS OF PROSECCO £4.90 Served classic or as a bucks fizz
VIRGIN MARY £3 As above but without the vodka!	BREAKFAST JUICES £1.95/£3.20 Orange, apple, cranberry

REFILLABLE TEA AND FILTER COFFEE WITH ALL BREAKFASTS £2.50

OLD GATE FULL ENGLISH BREAKFAST £9

2 butcher's in-house sausages, 2 bacon, 2 fried eggs, roasted tomato, mushroom, black pudding, fried potatoes, Heinz beans, toast

TRADITIONAL BREAKFAST £7.50

Butcher's sausage, bacon, fried egg, roasted tomato, mushroom, fried potatoes, Heinz beans, toast

VEGETARIAN BREAKFAST (V) £7.50

Vegetarian sausage, fried eggs, roasted tomato, mushroom, fried potatoes, Heinz beans, toast

EGGS BENEDICT * £7

Toasted bread bun, back bacon, soft poached eggs, rich hollandaise sauce

EGGS FLORENTINE (V) * £6.50

Toasted English muffin, buttered baby spinach, poached eggs, rich hollandaise sauce

OMELETTE OF CHOICE * £7.50

Choose 3 from; Ham, cheese, mushroom, tomato, spinach or onion served with toast (50p for each extra topping)

THE HEALTHY START (V) £6.50

Avocado, spinach, tomato and poached eggs on toasted bloomer

SPANISH BREAKFAST £8.50

Pan fried chorizo and onions, baked eggs in tomato sauce

** ADD TO ANY BREAKFAST**

Bacon/Smoked salmon/
sausage/avocado £1.50
Toast £1.00

SMOKED SALMON & SCRAMBLED EGG BAGEL £8.50

Cracked black pepper

POSH SAUSAGE SANDWICH (VEGETARIAN SAUSAGE AVAILABLE) £7

Caramelised red onion, smoked Applewood cheese, fried potatoes

HOMEMADE AMERICAN STYLE PANCAKES £8

Crispy streaky bacon, maple syrup
Fresh fruit, yogurt, maple syrup
Chocolate, vanilla ice cream, whipped cream
Or mini stack for children £5

KID'S BREAKFAST (KIDS ONLY)

Kids Orange or Apple Juice £1

Small appetites 3 item breakfast £4

Larger appetites 5 item breakfast £5

Mini pancake stack £5

Items to choose from: Sausage, bacon, tomato, mushroom, toast, potatoes, Heinz beans, egg

* Dishes are available gluten free upon request



SANDWICHES & BURGERS

SERVED MON - THURS 12 - 9PM / FRI - SAT 12 - 6PM / SUN 12 - 7.30PM
ALL SANDWICHES & BURGERS SERVED WITH HAND CUT CHUNKY CHIPS,
SHOESTRING FRIES OR HOUSE SALAD.

PULLED PORK * £10
Brioche bun, shredded gem lettuce, jalapeño peppers, Tabasco sauce, crunchy slaw

OLD GATE 'FISH BUTTY' £9
Beer battered Atlantic cod, home-made tartar sauce

HALLOUMI & FALAFEL PITTA (V) £9
Rocket, coriander, tomato, red onion, Tzatziki

CHIPOTLE CHICKPEA WRAP (VEGAN) * £9
Avocado, chipotle chickpeas, tomato, coriander & red onion salsa, mixed leaves

NEW YORK BAGEL (V) * £9
Mature cheddar, gherkin, Dijon mustard mayo, pickled red cabbage & carrot

SMOKED SALMON * £10
Open sandwich, cream cheese, capers, red onion, rocket, toasted sourdough

CHARGRILLED CHICKEN & CHORIZO * £9.50
Melted mozzarella, red pesto, crusty ciabatta

ROAST TOPSIDE OF BEEF & ONION OR PORK & STUFFING * £9.50
Rustic ciabatta, fried onions, jug of gravy

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OLD GATE BEEF BURGER £11
Chargrilled, mature cheddar, fresh tomato, baby gem, pickle, onion, Dijon mayonnaise

LAMB & HALLOUMI BURGER £13
Lamb topped with pan fried halloumi, rocket, red onion and spiced mayonnaise

FISH BURGER £11
Panko coated cod goujons, tomato, gem lettuce, red onion, spiced tomato chutney, lime mayonnaise

CAJUN CHICKEN BURGER * £11
Chargrilled, mature cheddar, fresh tomato, baby gem, pickle, onion, Dijon mayonnaise

HOMEMADE VEGGIE BURGER (V) £10
Spiced five bean burger, mature cheddar, baby gem, fresh tomato, pickle, onion, Dijon mayonnaise

ADD TO ANY BURGER:

BACON / BEER BATTERED ONION RINGS £1.50

HALLOUMI / BLUE CHEESE £2

* Dishes are available gluten free upon request



TO START

PAPRIKA COATED HALLOUMI SALAD (V) *	£7.50
Bulgur wheat, rocket, orange segments, pomegranate seeds (vegan option available with tofu)	
SOUP OF THE SEASON *	£6.50
Croutons, crusty bread	
PAN FRIED WOOD PIGEON BREAST *	£8
Parsnip rosti, roasted Beetroot, roasted hazelnuts, pan jus	
SALT & PEPPER SQUID & KING PRAWNS	£7.50
Lightly fried in seasoned flour, aioli dip, sweet chilli sauce	
STUFFED FIELD MUSHROOMS (V) *	£6.50
Blue cheese, pine nuts, green pesto, rocket	
MIXED KEBAB BOARD	£8
Marinated tandoori chicken, beef shami kebab, pitta, shredded cabbage, mint yogurt, sweet chilli sauce	
SMOKED HADDOCK & PRAWN CHOWDER *	£8
Potato & sweetcorn broth, sourdough toast	

MAINS

ATLANTIC COD CHUNK AND CHIPS	£13
Beer battered, twice cooked chips, mushy peas, tartar sauce	
MEAT & POTATO PIE	£15
Fully encased in homemade short crust pastry, chunky chips, mushy peas	
STEAK & KIDNEY SUET PUDDING	£14
Mashed potato, carrot and swede mash, tender stem broccoli	
PANKO BREADED SALMON FISHCAKES	£13
Shoestring fries, rocket green salad, homemade tartar sauce, lemon wedge	
PAN FRIED SEABASS *	£17
Warm salad of chorizo, spinach, caramelised red onions, saffron potatoes, balsamic glaze	
SEAFOOD WELLINGTON	£16
Salmon, prawns & cod, encased in puff pastry, prawn bisque, buttered greens	
LAMB RUMP *	£17
Served pink, chickpea tagine, couscous salad	
PAN FRIED DUCK BREAST	£18
Served pink, sweet potato croquettes, heritage carrots, curly kale, blackberry jus	
CHICKEN SUPREME *	£15
Fondant potato, curly kale, pancetta, silver skin onion & red wine jus	

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VEGETARIAN MAINS

GARLIC WILD MUSHROOM RISOTTO (V) * £13
(Vegan without the parmesan & cream)
Arborio rice, wild mushroom stock, cream, vegetarian parmesan

HALLOUMI & MEDITERRANEAN VEGETABLE FETTUCCINI (V) £13
Tossed in red pesto & toasted pine nuts, grilled halloumi

THAI STYLE CHICKPEA, SWEET POTATO & SPINACH CURRY (VEGAN) £12
In-house paste, coconut milk, sticky rice, flatbread

YORKSHIRE PARCEL (V) £12
Smoked Applewood, caramelised red onions, sweet potato mash, encased in puff pastry, creamed leeks, garlic & herb potatoes

STEAKS

ALL SERVED WITH GARLIC & PARSLEY BUTTER A CHOICE OF HAND CUT
CHUNKY CHIPS OR SHOESTRING FRIES, ROASTED TOMATO, PESTO FIELD
MUSHROOM

10OZ SIRLOIN * £18
Our biggest seller, traditional cut with fatty exterior down one side

10OZ RIBEYE * £18
The eye of fat gives this steak great flavour

14OZ PORTERHOUSE * £23
Like a sirloin without the fatty exterior, BIGGER AND THICKER!

8OZ FILLET * £23
Premium British middle barrel fillet, our most tender cut

CHATEAUBRIAND * £50
Something of an Old Gate speciality. A sharing platter of middle barrel fillet steak.
**min waiting time of 20mins, a suggestion of nothing beyond medium. Sauce of your choice*

STEAK TOPPERS

Pan seared Spicy King Prawns	£6*
Blue Cheese & Carmelised red onion	£4
Chimichurri	£4
Shallot & Redwine	£4

STEAK SAUCES £2.50

Pepper Sauce *
Diane Sauce *
Stilton Sauce *
Béarnaise Sauce *

* Dishes are available gluten free upon request



KIDS' MEALS

(small appetite/larger appetite)

FISH FINGERS £5/£6.50
Baked beans, shoestring fries

CHICKEN DIPPERS £5/£6.50
Fresh tomato sauce, shoestring fries

4OZ CHEESE BURGER £6.50
Melted cheese, shoestring fries

PENNE PASTA (V) £5/£6.50
Tomato sauce, garlic bread

BANGERS & MASH £5/£6.50
Garden peas, gravy (vegetarian sausage option available)

KIDS ICE-CREAM * £4
Vanilla, chocolate & strawberry ice-cream, Rossini curl, marshmallow

ACCOMPANIMENTS

SIDE SALAD £2.50

FRESH BAKED BREAD SELECTION £3

OLIVES £3

BREAD & OLIVES £5

CHUNKY CHIPS £2.50

SHOESTRING FRIES £2.50

GARLIC & WHOLEGRAIN MUSTARD MASHED POTATOES £2.50

BEER BATTERED ONION RINGS £2.50

BUTTERED GREENS £2.50

* Dishes are available gluten free upon request



DESSERTS

DOUBLE CHOCOLATE BROWNIE (V) £6
Dark chocolate cake, dark chocolate sauce, salted caramel ice-cream

WHITE CHOCOLATE & VANILLA CHEESECAKE (V) £6
Winterberry compote

APPLE & WINTERBERRY CRUMBLE (V) £5.50
Crème anglais

ORANGE & MANGO BAVOIS (V) £5.50
Homemade brandy snap basket, honeycombe ice-cream

STICKY TOFFEE PUDDING (V) £6
Morrocan dates, butterscotch sauce, crème anglais

AFFOGATO * (V) £4.50
Double espresso, double vanilla ice cream
Add Amaretto/Baileys/Tia Maria £2

HOMEMADE TRUFFLES (V) £4.50
Leanne's truffles of the week, perfect for a sweet finish to your meal

OLD GATE CHEESE SELECTION * 3 CHEESES £7
Add a piece of Yorkshire Fruit Cake £2 6 CHEESES £10

1] ROLLRIGHT

Smooth and buttery with fresh pine flavours and hints of roasted hazelnuts. Smoky and meaty towards the rind.

2] WILD GARLIC YARG (V)

Moist and fluffy texture with fresh and milky flavours and aromatic wild garlic to finish.

3]BLANCHE (V) (UNP)

A young lactic goats cheese with a smooth and silky paste and clean, yeasty herbaceous notes.

4] BUTLERS SECRET EXTRA MATURE CHEDDAR (V)

From the lush rolling pastures of Ireland this cheese is aged for a minimum 13 months to develop a rich and full flavour.

5] TUNWORTH BRIE(V) (UNP)

Brie but not as you know it. Rich and Nutty with a creamy texture, wrinkled rind and unique taste.

6] YORKSHIRE BLUE (V)

From Thirsk, North Yorkshire this cheese when young is mild and crumbly and with maturity the blue intensifies and the curd softens to release a spicy, herbaceous character.

UNP - unpasteurised

* Dishes are available gluten free upon request



SUNDAY LUNCH MENU

1 COURSE £11 2 COURSES £16 3 COURSES £21
CHILDREN'S MAIN COURSE £6.50

TO START

HOMEMADE SOUP OF THE DAY (V) *

Bread & butter

PARMESAN GARLIC MUSHROOMS (V) *

Bruschetta

PANKO COATED BRIE (V)

Caramelised red onion chutney

SALT & PEPPER SQUID

Lightly fried in seasoned flour, aioli dip

CHICKEN LIVER PARFAIT *

Cranberry jam, Melba toast

SMOKED HADDOCK & PRAWN CHOWDER *

Toasted sourdough (£2 supplement)

ROAST DINNER

Roast Sunday Lunch served with mashed potato, mashed carrot & swede, duck fat roast potatoes, Yorkshire pudding, buttered greens & gravy. Choose from:

ROAST SIRLOIN OF BEEF *

ROASTED PORK LOIN & SAGE AND ONION STUFFING *

HONEY ROASTED HAM *

SPINACH & MUSHROOM NUT ROAST LOAF (V)

SELECTION OF THREE MEATS (£2.50 SUPPLEMENT)

TO FINISH

DOUBLE CHOCOLATE BROWNIE (V) *

Salted caramel ice-cream

STICKY TOFFEE PUDDING (V) *

Moroccan dates, butterscotch sauce, honeycomb ice-cream

WHITE CHOCOLATE & VANILLA CHEESECAKE (V)

Winterberry compote

3 CHEESE BOARD (V) *

Please choose from our selection of cheeses

* Dishes are available gluten free upon request

