

FOOD



BREAKFAST

FARMHOUSE TOAST

BUTTER & PRESERVES.....2

EGGS BENEDICT

ENGLISH MUFFIN, BACK BACON, 2 POACHED
HEN'S EGGS, HOLLANDAISE SAUCE.....7.5

EGGS FLORENTINE (V)

ENGLISH MUFFIN, WILTED SPINACH, 2 POACHED
HEN'S EGGS, HOLLANDAISE SAUCE.....6.5
ADD SMOKED SALMON.....2

BAKED HALLOUMI & POACHED EGGS

ENGLISH MUFFIN, SMASHED AVOCADO,
ROASTED TOMATO.....7.5

OLD GATE FULL ENGLISH

2 BUTCHER'S HANDMADE SAUSAGES, 2 RASHERS
OF LOCALLY REARED BACK BACON, BLACK
PUDDING, 2 FRIED EGGS, HEINZ BAKED BEANS,
ROASTED TOMATO, FIELD MUSHROOMS,
2 SLICES OF TOAST, HASH BROWNS.....9.5

TRADITIONAL BREAKFAST

BUTCHER'S HANDMADE SAUSAGE, LOCALLY
REARED BACK BACON, FRIED EGG, HEINZ BAKED
BEANS, ROASTED TOMATO, FIELD MUSHROOMS,
SLICE OF TOAST, HASH BROWN8

VEGETARIAN BREAKFAST (V)

VEGETARIAN SAUSAGES, 2 FRIED EGGS,
HEINZ BAKED BEANS, ROASTED TOMATO,
FIELD MUSHROOMS, 2 SLICES OF TOAST,
HASH BROWNS.....8.5

HOT BUTTERMILK PANCAKES (V)

CRISPY STREAKY BACON, MAPLE SYRUP8
KIDS STACK.....6

HEALTHY START (V)

TOASTED FARM HOUSE LOAF, WILTED
SPINACH & TOMATOES, SMASHED AVOCADO,
2 POACHED HEN'S EGGS7.5
(VEGAN OPTION AVAILABLE WITHOUT EGGS)

2 HEN'S EGGS (V)

SCRAMBLED, POACHED OR FRIED,
TOASTED FARMHOUSE LOAF.....5

KIDS TRADITIONAL BREAKFAST

CHOOSE 3 ITEMS.....4
CHOOSE 5 ITEMS.....6

BUCK'S FIZZ

125ML PROSECCO & FRESH ORANGE JUICE.....6

BLOODY MARY

50 ML ABSOLUT VODKA, TOMATO JUICE, LEA & PERRINS
WORCESTERSHIRE SAUCE, TABASCO SAUCE, FRESH
SQUEEZED LIME, GARNISHED WITH CELERY, OLIVES,
SEA SALT & CRACKED BLACK PEPPER.....6.5

VIRGIN MARY

TOMATO JUICE, LEA & PERRINS WORCESTERSHIRE SAUCE,
TABASCO SAUCE, FRESH SQUEEZED LIME, GARNISHED
WITH CELERY, OLIVES, SEA SALT & CRACKED BLACK
PEPPER.....4

NIBBLES

MARINATED OLIVES (VG)

WITH PEPPERS, CHILLI & ORANGE 3

PADRON PEPPERS (VG)

WITH MALDON SEA SALT 4

BREAD & DIPS (V)

WITH RED PESTO & OLIVE OIL 3.5

FRIED ZUCCHINI (V)

GARLIC & HERB BREAD-CRUMBED, AIOLI DIP..... 4

STARTERS

SOUP OF THE DAY (VG)*

GARLIC CROUTONS, DARK RYE BREAD 6

SCOTCH EGG

ROLLED IN BLACK PUDDING & SAUSAGE MEAT,
RUNNY EGG CENTRE, HORSERADISH KETCHUP 7.5

MOULES MARINIERE*

CLASSIC SAUCE OF WHITE WINE, SHALLOTS, GARLIC
& CREAM, SERVED WITH CRUSTY DARK RYE BREAD 8

GOAT'S CURD SPRING ROLL (V)

JULIENNE CARROT, BEAN-SPROUTS & SPRING ONION,
ROLLED IN CRISPY FILO PASTRY, SERVED
WITH BEETROOT COULIS 7

KING SCALLOPS*

PAN SEARED, WITH A SWEET POTATO PUREE & CRISPY
PARMA HAM 10

ROASTED ARTICHOKE & RED PEPPER ARANCINI (VG)

WITH ROMESCO SAUCE, TOASTED ALMONDS
& PINE NUTS 6.5

SALT & PEPPER CALAMARI & KING PRAWNS

LIGHTLY FRIED IN SEASONED FLOUR
WITH AIOLI DIP 8

POTTED DUCK LIVER PARFAIT*

GOOSEBERRY & PROSECCO CHUTNEY,
CROSTINIS & CORNICHONS 6.5

GRAVADLAX*

DILL CREAM CHEESE, CAPER BERRIES
& TOASTED DARK RYE BREAD 8.5

MAINS

CHICKEN SUPREME*

ON DAUPHINOISE POTATOES & CURLY KALE, WITH A CHORIZO, SILVERSKIN ONION & RED WINE REDUCTION 16

SEABASS FILLET*

SAUTÉED POTATOES, ASPARAGUS SPEARS & SAMPHIRE GRASS, TOPPED WITH SALSA VERDE & TOASTED PINE NUTS 16

FISHERMAN'S PIE*

COD, SALMON & PRAWNS
IN A WHITE WINE, CREAM & PARSLEY SAUCE,
TOPPED WITH PARMESAN CHEESE MASHED POTATO
& SERVED WITH BUTTERED MARKET GREENS 15

OAK SMOKED SALMON FISHCAKE

MIXED WITH MASHED POTATOES, CAPERS & LEMON ZEST, PANKO BREAD-CRUMBED, ON A BED OF CRUSHED GARDEN PEAS, TOPPED WITH A POACHED HEN'S EGG & ACCOMPANIED BY A FRESH GREEN SALAD 13

STEAK & ALE PIE

ENCASED IN HOMEMADE SHORTCRUST PASTRY,
SERVED WITH TRUFFLE & THYME MASHED POTATOES
& GARLIC TENDERSTEM BROCCOLI 16

FISH OF THE DAY

PLEASE ASK FOR TODAY'S CATCH & ACCOMPANIMENTS

CLASSIC COD CHUNK & CHIPS

PALE ALE BEER-BATTERED COD, HAND-CUT CHUNKY CHIPS, MUSHY PEAS, HOMEMADE TARTAR SAUCE 13

WILD MUSHROOM RISOTTO (VG)

COOKED IN MUSHROOM STOCK WITH GARLIC & HERBS,
BABY SPINACH & TOPPED WITH SALTED ALMONDS 14

TUNA NICOISE*

WARM SALAD OF GRILLED TUNA LOIN, NEW POTATOES,
GREEN BEANS, CHERRY TOMATOES, ANCHOVIES,
BLACK OLIVES, CAPERS & BOILED HEN'S EGG 16

GALANGAL SPICED SWEET POTATO CURRY (VG)*

CHICKPEA & SPINACH & COCONUT MILK THAI
STYLE CURRY, JASMINE RICE, RICE CRACKERS 13

SEAFOOD LINGUINI

FRESH MARKET FISH SELECTION, NAPOLI SAUCE,
CHERRY TOMATOES & CAPERS, GARNISHED WITH
FRESH PARSLEY 16

BUTTERNUT SQUASH PARCEL (V)

SMOKED APPLEWOOD CHEESE & CARAMELISED RED
ONIONS, ENCASED IN PUFF PASTRY & SERVED
WITH BUTTERED GREENS & BLUE CHEESE SAUCE 13

BURGERS

ALL SERVED WITH HAND-CUT CHIPS, SKIN ON FRIES OR DRESSED SIDE SALAD

OLD GATE BEEF BURGER*

HAND PRESSED BEEF PATTY, TOPPED WITH MATURE CHEDDAR & SERVED IN A SOURDOUGH BREAD ROLL, WITH BEEF TOMATO, GEM LETTUCE & HOMEMADE RELISH 12

CHICKEN BURGER

LIGHTLY BREAD-CRUMBED CHICKEN FILLET, GARLIC & PARMESAN TOPPED, SERVED IN A SOURDOUGH BREAD ROLL, WITH AIOLI & DRESSED ROCKET 12

SPICED 5-BEAN BURGER (V)

5-BEAN MIX, IN A SPICED TOMATO COATING, PANKO BREAD-CRUMBED, TOPPED WITH MATURE CHEDDAR & SERVED IN A SOURDOUGH BREAD ROLL, WITH BEEF TOMATO, GEM LETTUCE & HOMEMADE RELISH 12

ADD BACK BACON 1.5

ADD ONION RINGS 1.5

SANDWICHES

ALL SERVED WITH HAND-CUT CHIPS, SKIN ON FRIES OR DRESSED SIDE SALAD

~ AVAILABLE UNTIL 5PM EVERYDAY ~

STEAK SANDWICH*

PAN-FRIED FILLET TAILS, CARAMELISED RED ONIONS, BLUE STILTON, CIABATTA 12

BAKED HALLOUMI & SWEET PIQUILLO PEPPER (V)*

DRESSED ROCKET, RUSTIC CIABATTA BREAD 9

SMOKED SALMON & CRAYFISH*

OPEN STYLE SANDWICH, SOFT FARMHOUSE BREAD,
BOURBON MARIE ROSE SAUCE, FRESH TOMATO 9.5

CHICKEN & CHORIZO

TOASTED CIABATTA TOPPED WITH MELTED MOZZARELLA & RED PESTO 9.5

OLD GATE FISH BUTTY

PALE ALE BEER-BATTERED COD IN A SOFT BREAD ROLL, WITH TARTARE SAUCE 9

SPICED CHICKPEA, RED PEPPER & SWEET POTATO (VG)*

IN A TORTILLA WRAP, CHILLI SAUCE 8.5

STEAKS*

ALL OUR STEAKS ARE SOURCED LOCALLY & CHARGILLED.
SERVED WITH PAN-FRIED GARLIC MUSHROOMS, PESTO ROASTED TOMATO
& ACCOMPANIED WITH THE SIDE OF YOUR CHOICE

FILLET 8oz

PREMIUM BRITISH MIDDLE BARREL FILLET,
OUR MOST TENDER CUT 24

RIBEYE 10oz

THE CENTRE EYE OF FAT GIVES THIS STEAK
GREAT FLAVOUR 19

SIRLOIN 10oz

OUR BIGGEST SELLER, TRADITIONAL CUT
WITH FATTY EXTERIOR DOWN ONE SIDE 18

PORTERHOUSE 14oz

LIKE A SIRLOIN WITHOUT THE
FATTY EXTERIOR 23

CHATEAUBRIAND 20oz

SOMETHING OF AN OLD GATE SPECIALITY,
& CHEF'S RECOMMENDATION. A SHARING
PLATTER OF ROASTED BARREL FILLET STEAK.
..... 50
(MINIMUM WAITING TIME OF 20MINS,
A SUGGESTION OF NOTHING BEYOND MEDIUM)

SIDES

MIXED LEAF HOUSE SALAD, HONEY
MUSTARD DRESSING* (V)..... 2.5

THICK CUT CHUNKY CHIPS 2.75

SKIN ON FRIES* (VG)..... 2.75

TRUFFLE & THYME MARIS PIPER
MASHED POTATOES* (V)..... 3.5

GARLIC & CHILLI PAN-FRIED FINE BEANS
& TENDERSTEM BROCCOLI* (V) 3

ROASTED BUTTERNUT SQUASH* (VG) 3

PESTO DRESSED ROCKET & PARMESAN SALAD* (V) 3.5

BUTTERED MARKET GREENS* (V) 2.75

BEER BATTERED ONION RINGS (V) 3

STEAK SAUCES

PEPPERCORN 2.5

BLUE CHEESE 2.5

BÉARNAISE 2.5

DIANE 2.5

CHILDREN'S MAINS

UNDER 12'S ONLY

MINI FISH & CHIPS

BATTERED COD, BAKED BEANS, SKIN-ON FRIES 6.5

CHEESEBURGER*

HANDMADE BEEF PATTY OR BREADED
CHICKEN FILLET, MELTED CHEDDAR,
SKIN-ON FRIES..... 6.5

BANGERS & MASH

PORK SAUSAGES, MASHED POTATO,
GARDEN PEAS, GRAVY 6
(VEGETARIAN OPTION AVAILABLE)

TOMATO LINGUINI (V)

GARLIC CIABATTA..... 6

CHILDREN'S DESSERTS

UNDER 12'S ONLY

NEAPOLITAN ICE-CREAM (V)

STRAWBERRY, VANILLA & CHOCOLATE 3

MINI CHOCOLATE BROWNIE (V)

VANILLA ICE-CREAM..... 4.5

DESSERTS

ALL OUR DESSERTS ARE MADE IN-HOUSE
BY OUR PATISSERIE CHEF

STICKY TOFFEE PUDDING (V)*

RICH BUTTERSCHOTCH SAUCE & CRÈME ANGLAISE 6

APPLE TARTE TATIN (V)

MADAGASCAN VANILLA ICE-CREAM 6.5

GOOSEBERRY & CINNAMON CRUMBLE (VG)*

GRANOLA & OAT TOPPING, NORTHERN BLOCK
VEGAN VANILLA ICE-CREAM 6

DOUBLE CHOCOLATE BROWNIE (V)*

BLACK CHERRY COMPOTE, CRUSHED PISTACHIO
NUTS, SALTED CARAMEL ICE-CREAM 6

WINTER BERRY ETON MESS (V)*

FRESH BERRIES, CHANTILLY CREAM,
CRUSHED MERINGUE 6.5

CLASSIC CRÈME BRÛLÉE (V)*

CARAMELISED SUGAR TOPPING &
SHORTBREAD BISCUIT 6

ARTISAN CHEESE*

CHOOSE ANY 3 CHEESES FOR £7
OR ENJOY ALL 6 FOR £10

ACCOMPANIED BY CRACKERS & SPICED PEAR CHUTNEY

BUFFALO BLUE

A SMOOTH AND CREAMY BLUE CHEESE MADE FROM
THE HIGHEST QUALITY MILK FROM A BRITISH,
SINGLE HERD OF WATER BUFFALO.

WILD GARLIC YARG (V)

A MOIST CHEESE WITH A GARLIC LEAF COVERING
THAT HAS A CLEAN, FRESH TASTE

BUTLERS SECRET MATURE CHEDDAR (V)

A STRONG MATURE TASTE MADE WITH IRISH MILK

TUNWORTH BRIE (V)

A SOFT, WHITE-RINDED CHEESE REMINISCENT
OF FRENCH CAMEMBERT

YORKSHIRE BLUE (V)

A MILD, CREAMY, BLUE VEINED CHEESE THAT
IS SWEET & BUTTERY TO TASTE

BLANCHE (V)

FRESH, SWEET & TANGY WITH FULL, MILKY FLAVOURS

COFFEE

ALL SERVED WITH A HOMEMADE TRUFFLE

AMERICANO 2.3

CAPPUCCINO 2.6

LATTE 2.6

ESPRESSO 1.8

DOUBLE ESPRESSO 2.1

LIQUEUR COFFEE 6

IRISH WHISKEY

BAILEYS

TIA MARIA

BRANDY

SAMBUCA

COINTREAU

ESPRESSO MARTINI 7.5



THE
OLD GATE
UPON HEBDEN BRIDGE

UPSTAIRS AT THE OLD GATE

THE USE OF LOCAL AND SEASONAL PRODUCE IS A THEME THAT RUNS THROUGH THE OLD GATE BUT WE HAVE ALSO TRIED TO INCORPORATE IT IN THE RENOVATION OF THE BUILDING, USING LOCAL SUPPLIERS AND INDEPENDENT STORES WHEREVER POSSIBLE, EVEN DOWN TO OUR FABRICS AND UPHOLSTERY.

WE ARE ALSO PROUD TO INTRODUCE AND EXHIBIT VARIOUS ARTISTS FROM AROUND THE AREA. TAKE TIME TO LOOK AT OUR DECORATIVE ARTWORK.

SAY HELLO

ALL GENERAL ENQUIRIES CAN BE MADE EITHER VIA FACEBOOK OR BY EMAILING US ON OLDGATEHEBDEN@LIVE.CO.UK

ALL PRICES ARE IN £ INC VAT. WINES ON THE LIST MAY CONTAIN SULPHITES, EGG OR MILK PRODUCTS

upstairs

FOR RESTAURANT & COCKTAILS

1-5 OLD GATE, HEBDEN BRIDGE,
HX7 8JP, WEST YORKSHIRE