

Lunch
6th September

Creamed sweetcorn soup with mushrooms	4.95
Salted brisket sandwich with melted cheese, gherkins and fries	8.25
Mixed beet salad with watermelon and barrel aged feta cheese	5.75
'Crewe cured' whipped salmon with wheaten bread	8.25
Squasage on toast with HP dressing and a fried egg	7.75
Creamed truffled spelt with buttered girolles	13.75
Roasted crown of grouse with cabbage, rowan jelly and bread sauce	15.75
Kentish smoked Toulouse sausage, Anya potatoes and pickled cabbage	10.75
Chargrilled flat iron with peppercorn sauce and fries	12.25

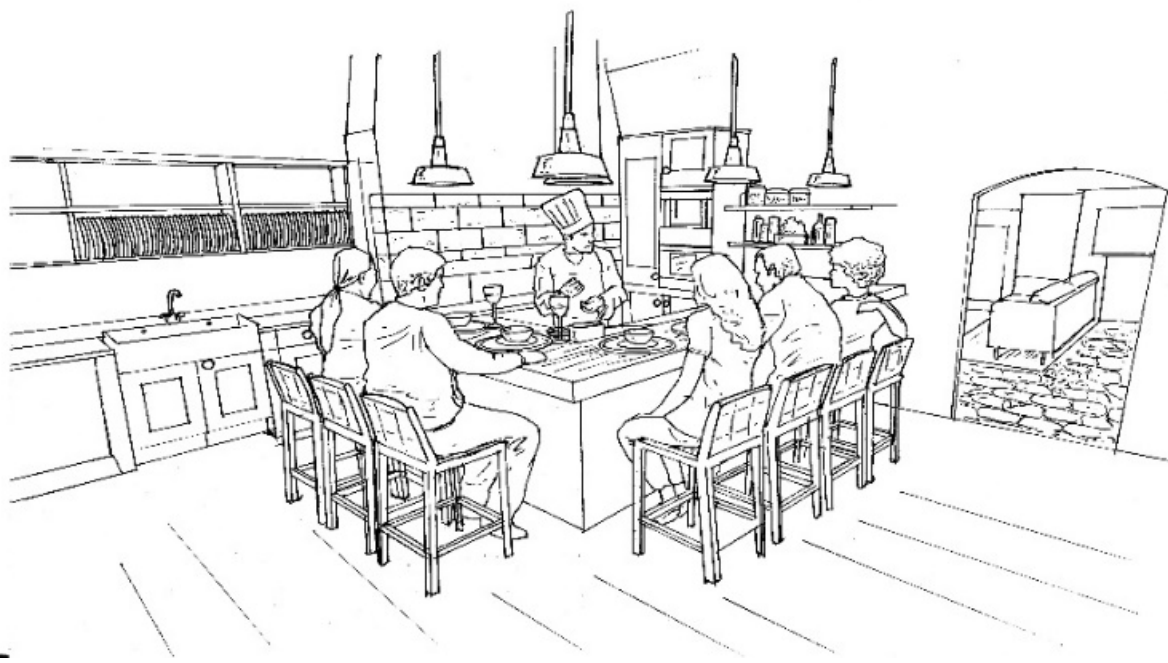
PUDDINGS

Plum batter pudding	4.85
Warm chocolate cake	4.45
Raspberry Bakewell tart	4.50
Buttermilk pudding with summer fruit	4.75
Ginger parkin with a coffee of your choice	4.50

Lincolnshire poacher, Goat's cheese and Blue Murder
4.00 each with quince and crackers

Please inform your waiter of any allergies

Game may contain shot



#gatehousekitchen