

The Starting Gate Sample Menu

To start

Lemon & thyme infused olives £3.25 (ve)

*Bread board - warm sourdough boule with butter £4
(v)*

Starters & sharers

*Chilli non-carne soup with pumpkin seeds, crème
fraîche & toasted sourdough £5.50 (v)*

Fried squid with a sweet chilli glaze £6

Dry-rub pork ribs with chilli jam £7.25

*Deep-fried camembert with walnut & cranberry dip
£4.25 (n)*

*Spiced winter salad with brown rice, quinoa &
cranberry with cashew dressing £5.50 (ve, n)*

*To share - Rosemary & garlic camembert, baked in
sourdough with celery £13 (v)*

*To share - The continental board - Camembert baked
in sourdough,
cured Calabrian meats, smoked duck breast, carved
ham, olives & 'nduja sausage £27*

Light dishes

*Chicken caesar salad with gem lettuce, anchovies,
shaved cheese,
bacon, caesar dressing & toasted sourdough croutons*

£10

*Miso-glazed aubergine, cashews & fried cavolo nero
with jasmine rice £9.50 (a, ve, n)*

*Burrata ravioli, marinated tomatoes, herb dressing &
shaved cheese £10*

*Vegan lasagne with butternut squash, peppers &
courgettes £10 (a, ve)*

Main courses

*Fish & chips - ale-battered cod with triple-cooked
chips, mushy peas,
tartare sauce & ketchup (large - add £2.50) £12.25 (a)*

*Chicken, portobello mushroom, leek & pancetta pie
with roasted roots
with mash or triple-cooked chips £11.50 (a)*

*Beef short rib, smoked brisket, chestnut mash & shaved
sprouts with
Rioja & shallot sauce £14.50 (a)*

*Roasted half chicken in lemon & garlic marinade with
rosemary fries £12*

*Handmade bacon & cheese British beef burger in a
brioche bun with
gherkin & fries (add a patty for £3) £11.95*

*Sausage & mash - Cherry Orchard Farm sausages,
spring onion mash,
crispy onions & red wine jus £11.95 (a)*

*28-Day aged rib-eye steak with horseradish butter,
triple-cooked chips & watercress £16*

Sides

Onion rings £2.50 (a)

Sweet potato fries £3.50

Side of veg £3.50

Side salad £3.50

Triple-cooked chips £3

Desserts

*Salted honey tart with fresh cream & caramel sauce
£5.50*

*Belgian chocolate & caramel mousse with berries,
whipped cream & chocolate sauce £5.75 (v)*

*Mulled plum crumble tart with whipped cream &
caramel £5.75 (a, v)*

*Warm chocolate brownie with hazelnut ice cream
£5.50 (v, n)*

*British cheese plate - Taw Valley cheddar & garstang
blue with savoury biscuits,
apple & fig chutney, celery & grapes £7.75 (v, n)*

*Sticky toffee pudding with vanilla ice cream £5.50 (v,
n)*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)
contains nuts*