

set.
AW23

EST. 1976
GATE
BOURNHEATH



2 courses
23.95*

3 courses
29.95*

*supplements apply to some dishes

to start.

PORK BELLY BITES + 1 SUPP. GF
in our signature sticky Tennessee bourbon glaze

SOUP OF THE DAY VGA GFA
seasonal vegetable soup, herb croutons, crusty bread & butter

POTATO SKINS GF
two loaded potato skins, chived sour cream

- CHILI CON CARNE + CHEDDAR
- BACON + CHEDDAR
- CHEDDAR + SPRING ONION v

TACOS GF
corn tortillas, pickled pink onion, house salsa

- BBQ PULLED PORK
- SHREDDED DUCK
- SPICED HALLOUMI v

the mains.

sides included for the table • HOUSE CHIPS • HOUSE RICE • HOUSE 'SLAW

TEX MEX + 3 SUPP. GF
prime 8oz rump steak, three alarm chili con carne, garlic butter, jalapeños

ENCHILADA GFA
oven-baked soft tortilla, salsa, cheddar, house dips

- MEXICAN CHICKEN
- MIXED BEAN & VEG CHILLI VGA

BURRITO GFA
toasted tortilla, house rice, onions & peppers, dips, house chips

- BBQ PULLED PORK
- SPICED HALLOUMI v

CHILLI GF
house three-alarm chilli, topos, jalapeños, chived sour cream

- CHILI CON CARNE
- MIXED BEAN & VEG CHILLI v VGA

PEPPER STEAK + 3 SUPP.
prime 8oz rump steak, creamy peppercorn sauce, seasonal veg

BLACKENED SALMON + 3 SUPP. GF
cajun-blackened salmon fillet, charred onions & peppers, jalapeños, house dips

SEA BASS GF
grilled sea bass filets, garlic & herb butter, seasonal veg

CHICKEN FORESTIERE
chargrilled chicken breast, creamy mushroom & maderia sauce, seasonal veg

'SANTA FE' CHICKEN GF
chicken breast, house bbq sauce, smoked bacon, cheddar, house 'slaw

'GATE' BURGER GFA VGA
smoked back bacon, cheddar, gherkins, house 'slaw

- GROUND BEEF STEAK
- SOUTHERN FRIED CHICKEN

• add bbq pulled pork + 3

'GATE INN' RIBS + 3 SUPP. GF
house-smoked pork ribs cooked low 'n' slow, house 'slaw

- SMOKY BBQ
- HOT CARIBBEAN JERK

'GATE' PIE
puff pastry, seasonal veg, gravy

- STEAK & ALE
- MUSHROOM & STOUT VG

FISH 'N' CHIPS
peas, chunky tartar

- 'CALAVERA' ALE BATTERED COD
- WHOLETAIL SCAMPI

finish with desserts.

served your choice of either • VANILLA ICE CREAM • FRESH WHIPPED CREAM • HOT CUSTARD unless stated

STICKY TOFFEE PUDDING VGA GFA
made to our secret decadent recipe, rich toffee sauce

MISSISSIPPI MUD PIE v
chocolate brownie on a bourbon biscuit base, dark chocolate sauce

LEMON MERINGUE PIE v
sweet pastry base, lemon filling, meringue topping, lemon gin coulis

CHURROS v
mexican-style cinnamon coated doughnuts, toffee fudge dipping sauce • add ice cream + 1

ICE CREAM VGA
three scoops of creamy flavoured ice cream

dessert cocktails & beers.

can be substituted for one course + 3 SUPP.

PASSIONFRUIT MARTINI 8.5 125ml
silky smooth mix of passion fruit juice, vodka & lime

CLASSIC MOJITO 8.5 125ml
cuban highball, bacardi rum, mint, lime, simple syrup, soda

PUMP UP THE JAM 5.5
• Tiny Rebel 330ml / 5.0%
jam doughnut pale ale

ESPRESSO MARTINI 8.5 125ml
rich bitter espresso, sweet silky vanilla finish

BLACK FOREST GATEAU 9
piston foret gin, cherry brandy, irish cream, oat milk

MILLIONNAIRE 5.5
• Wild Beer Co. 330ml / 4.7%
salted caramel & chocolate stout



network. Gate_Guest
password. TEXMEX23

★★★★
RATE US



set.