



THE SHOREGATE

SAMPLE RESTAURANT MENU

Shellfish bisque, East Neuk crab dumpling			16
Smoked ham hough, confit duck yolk, truffle emulsion			13
Presse of rabbit, Dijon, hedgerow salad			12
Artichoke custard, heritage tomato, basil & almond (V/VG)			12
BBQ lamb rump, anchovy gnocchi, sweetheart cabbage			23
Gressingham duck breast, Wye Valley asparagus, wild garlic, hen of the woods			26
Fillet of cod, soft herb crust, spring peas, baby leek, mussel velouté			21
Maple & miso glazed sand carrot, Crowdie mille feuille, pineapple camomile (V/Vg)			19
Sides:			
Hedgerow green salad	4	Charred greens	4.5
Buttered Jersey Royals	4.5	Potato rosti, rosemary salt	4.5
Rhubarb, spiced meringue, Tahitian vanilla			10
Tanzanie chocolate cremaux, blackcurrant			12
Selection of Luvian's ice creams			9
The 'Minger', wheat bran, truffled honeycomb			11

If you have a food allergy or intolerance, please let us know before ordering. As all our food is freshly prepared in a kitchen where nuts, gluten and other known allergens maybe present, and while we take precautions to prevent cross-contamination, any product may contain traces of these ingredients.

A service charge of 12.5% will added to tables of 6 or more.
100% of tips are distributed amongst the staff.