

DRYGATE



2 courses 15.95

3 courses 19.95

ADVANCE BOOKING + PRE-ORDER IS REQUIRED FOR OUR SET MENU

Starters

Beer cured salmon, lemon + lime gel & jelly, endive + capers. (gf)

Small grazing board, a selection of charcuterie, pickles, preserves, artisan bread + rapeseed oil.

Salsify pappardelle, smoked chestnut, black truffle + hazelnut oil. (v/vg/df)

Mains

Drygate beef burger + jerk ox cheek, smoked cheddar, toasted brioche bun,
house slaw, triple cooked chips

Pan fried venison, mushroom + kale barley broth, sweet potato fondant, black pudding bon bon + red
currant jus.

Breaded goat's cheese burger, portobello mushroom, tomato + chilli jam,
toasted brioche bun, house slaw + triple paprika cooked chips (v)

Baked cod, cranberry + chestnut, quinoa, kale, tomato + olive tapenade.

Orinoco glazed pork tenderloin, fondant potato, sticky red cabbage, carrot puree + kale.

Desserts

Drygate doughnuts, vanilla + hazelnut sugar + chocolate dipping sauce

Selection of artisan British cheese, apricot jelly, grapes, oatcakes + fruit loaf.

Dark chocolate orange delice, blood orange gel + orange sorbet. (gf/nf/vg)

MENU WITH ALLERGEN INFO AVAILABLE PLEASE ASK YOUR SERVER

A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO TABLES OF 10 OR MORE



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