



WHERE LAND MEETS THE SEA

DINNER MENU

STARTERS

BEETROOT SOUP, FRIED GOATS CHEESE & CHIVES (V)

£ 6

TERRINE OF SMOKED HOCK, CHICKEN, TRUFFLE, TOASTS

£ 8

BAKED & FERMENTED POTATO, SMOKED SALMON, CREAM CHEESE

£ 8

ALE & MUSTARD BRAISED PIGS CHEEK, PARSNIP, SHALLOT

£ 7

MAINS

BLACKENED FLANK STEAK, TRIPLE COOKED CHIPS, ONION, WATERCRESS

£ 16

CONFIT CREEDY CARVER DUCK LEG, BEAN & SAUSAGE STEW

£ 15

FISH STEW, CARAMELISED FENNEL, GARLIC CRUMBS

£ 14

CAULIFLOWER, RAISIN, CHEDDAR, APPLE, FERMENTED GRAINS

£ 11

SIDES

TRIPLE COOKED CHIPS £ 3.5

WINTER LEAF SALAD £ 3

TRIPLE COOKED CHEESY CHIPS £4

BAKED CAULIFLOWER CHEESE £ 4

HONEY ROAST ROOT VEGETABLES £ 3.5

BAKED POTATO MASH £ 3.5

DESSERTS

BAKED PEAR TARTE TATIN, APPLE CRUMBLE ICE CREAM (15 MINS)

£ 7

WILLIES COCOA FONDANT, MALTED MILK ICE CREAM

£ 8

WINTER FRUIT ETON MESS, APPLE MERINGUE, MULLED WINE SORBET

£ 7

ARTISAN LOCAL CHEESES, PICKLES, FRUITS, CRISPBREADS

£ 9

AT THE GATHER INN WE WORK AS LOCALLY AND SEASONALLY AS WE CAN, THIS MEANS NO FRESH TOMATOES IN WINTER AND NO LEMONS ON YOUR FISH, SOME DISHES MAY ALSO SELL OUT QUICKLY, SORRY BUT THAT'S A "FRESH" MENU

PLEASE ASK TO SEE OUR FULL LIST OF ALLERGENS AND CHECK THE BLACKBOARD FOR TODAY'S CHEESE AND CHARCUTERIE