

GATEWAY CAFÉ

AUTUMN MENU

HOT COUNTER

Chickpea and Spinach Curry  
with tomato, onion bhaji and coconut yogurt

£13.75 

Wild Mushroom Quiche 
with smoked cheddar and thyme

£14.25 

Pork Ragu Gnocchi Bake
with mozzarella and basil

£13.75 

Twice-Baked Loaded Potato   
with Isle of Mull cheddar and leeks

£9.75 

Add a small mixed salad **£3.00**
Add a large mixed salad **£4.50**

SEASONAL SOUP OF THE DAY

with house bread and butter  £7.25
with Nairn's gluten free oatcakes and butter   £7.25
with a feta and caramelised onion scone and butter  £8.50

SANDWICHES

With a small bowl of soup **£13.50** | With a salad **£15.50**

Herby Falafel Flatbread 
with green goddess dressing and pickled slaw

£9.00 

Clava Brie and Fig Chutney 
with balsamic roast onions and toasted walnut

£9.50 

Mortadella and Mozzarella
with olive and sun-blush tomato salad and rocket

£9.75 

SALAD BAR

Regular Salad £9.00
Large Salad £12.00

Harissa roast chickpea, feta, hazelnut and honey roast carrot   
Roast new potato, chorizo, butterbean, and chard with mustard mayo   
Tricolour beetroot, orange, maple tahini dressing, and chives    
Mixed leaf and herb salad with dijon, maple and orange vinaigrette    

DIETARY GUIDE

 Vegetarian  Vegan  Non-Gluten Containing

CARBON IMPACT

 Very Low  Low  Medium  High  Very High

Please ask before you select your food or drink. Our food and drinks are prepared where allergens are present and ingredients change, so please ask every time. Information on the 14 major allergens is available for all our products.

KITCHEN GARDEN

Each year, we harvest over one tonne of seasonal produce grown onsite. Look for the beetroot symbol on our menu to find dishes showcasing ingredients freshly picked from the Garden.

 From our organic Kitchen Garden to your plate.