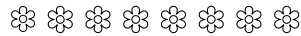


THE GATEWAY RESTAURANT & BAR

Summertime Lunches at the Gateway



Salt beef focaccia sandwich

Slow-cooked Dartmoor beef, tomatillo salsa,
Teign Valley salad, locally baked focaccia **£9.50**

Duck confit tart

Creedy Carver duck, buttery shortcrust pastry, charcoal smoked potatoes,
chipotle spiced mayonnaise, caramelised shallot puree,
roasted beetroot salad, orange and ginger dressing **£12.50**

Vegetarian mushroom tart

Shitake and shimeji mushroom ragout, buttery shortcrust pastry,
charcoal smoked potatoes, chipotle spiced mayonnaise, caramelised shallot puree,
roasted beetroot salad, orange and ginger dressing **£12.50**

Vegan plate

Spiced roasted squash, whipped feta,
lime and fermented chilli sauce glazed carrot,
beetroot hummus, Teign Valley salad, olives and flatbread **£11.50**

Gluten-free versions available

Desserts

Chocolate halva tart

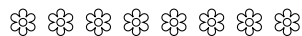
Raspberry sorbet, fresh raspberries, raspberry coulis **£8.00**

Coconut cashew blackberry mousse

Hazelnut crumble, fresh blackberries,
blackberry coulis (Gluten-free & Vegan) **£8.00**

Pineapple passionfruit pavlova

Rum pineapple caramel, pineapple gel,
Chantilly cream (Gluten-free; Vegan version available) **£8.00**



All our dishes are freshly made here, using local ingredients wherever possible.

Our suppliers include:

Cox & Laflin butchers at Ullacombe near Haytor; Teign Greens in the Teign Valley;
Creedy Carver near Crediton; Forest Fungi in Dawlish;
The Van du Pain in Moretonhampstead

ALLERGEN INFORMATION

We strictly follow food handling protocols; however we use many different ingredients in our kitchen,
and cannot 100% guarantee the complete absence of allergens.

The list of the legally declarable allergens in each dish is available on request.

It is essential that you inform us of any allergies or dietary restrictions.