



..... THE GATEHOUSE

STEAKHOUSE

EAT. DRINK. SOCIALISE. CHILL.

NORTH WALES PREMIER STEAKHOUSE



MENU

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APPETIZERS

CHARCUTERIE BOARD TO SHARE (2 PEOPLE) 11.90

Aged Salt Cured Prosciutto with Kalamata Olives, Feta Cheese and Toasted Sourdough Bread

PRAWN & AVOCADO COCKTAIL 6.95

Baby Atlantic Prawns bound with Marie Rose Sauce, , Shredded Crisp Lettuce, Sliced Avocado and Sourdough Bread.

SOUTHERN FRIED CHICKEN WINGS BASKET 6.55

Deep Fried Chicken Wings in a Spicy Southern Style Batter

GARLIC FOCACCIA BREAD 5.50 (V)

Baked Garlic and Rosemary Focaccia Bread with Melted Welsh Cheddar and Mixed Leaf Salad

BREADED HALLOUMI CHIPS 6.50 (V)

Halloumi Chips in Panko Breadcrumbs served with Chipotle Mayonnaise

DUCK SPRING ROLLS 6.95

Crispy Duck Spring Rolls with Sweet Chilli Sauce

BBQ GAMMON WAFFLE 6.45

Slow Cooked Shredded Gammon in BBQ Sauce, on a Sweet Waffle with Crispy Onions

DEEP FRIED WHITEBAIT 6.45

Breaded Whitebait served with Mixed Leaf Salad and Chilli-Mayo

THE BUTCHERS BLOCK

*****All Steaks are served with Dressed Salad and Crispy Fries or Sautee Herb Potatoes*****

ON THE BONE (GF)

10oz Fillet 22.95

Chefs Recommendation – Medium Rare

16oz Tbone 20.90

Chefs Recommendation Medium or Medium Rare

18oz Tomahawk Ribeye 25.50

Chefs Recommendation – Medium

STEAK SAUCES

Peppercorn 2.55 (gf)

Café de Paris Butter 1.95 (gf, v)

Blue Cheese and Truffle Oil 2.65 (gf)

Barbecue Gravy 2.20

OFF THE BONE (GF)

RUMP STEAK

8oz 14.50 20oz 22.50

Chefs Recommendation – Medium

(we will not serve this cut blue or rare)

SIRLOIN STEAK

8oz 17.95 12oz 21.95

Chefs Recommendation – Rare, Medium Rare, Medium

RIBEYE STEAK

8oz 18.50 12oz 22.95

Chefs Recommendation – Medium Rare, Medium

FILLET STEAK 8oz 21.50

Chefs Recommendation – Medium Rare

NON STEAK MAIN COURSES

All Main Courses are served with Dressed Salad and Fries or Sautee Herb Potatoes

GATEHOUSE SEABASS 14.95 (GF, V)

Pan Fried Seabass Fillet served with Mango-Chilli Salsa

CAJUN CHICKEN FAJITAS 14.50

Marinated Chicken Strips and Vegetables on a Hot Skillet with Wraps, Salsa, Coleslaw and Fries

CHIPOTLE CHICKEN KEBABS 14.95

Chargrilled Chicken Skewers Marinated in Chipotle Spices served with Grilled Pitta Bread and Coleslaw

MAC N CHEESE N CRISPY ONION 11.95

Macaroni Pasta in our own Creamy Cheese Sauce, Gratinated, then topped with Crispy Onions

BULLFIGHTERS CHICKEN 14.50

Chargrilled Chicken Breast topped with Smokey BBQ Glaze, Chorizo and Gratinated Welsh Cheddar, served with and Coleslaw

FLAME GRILLED HALLOUMI 12.90 (V, GF)

Creole Spiced Halloumi Slices served with Home Made Coleslaw

VIENNESE SCHNITZEL 13.40

Flattened and Breaded Chicken Breast served with Fries, Mixed Salad, Cranberry Jam and a Lemon Wedge

BBQ GLAZED PORK CHOP 12.50

Barbecue Marinated Pork Chop served with Homemade Coleslaw and BBQ Gravy

HAND CRAFTED BURGERS

We are serious about our Burgers here at The Gatehouse! The 'home made burger' seems to have been lost in translation in recent years...in recent years we see far too many Butchers bought burgers being passed off as home made... Our Burgers arrived as a bag of Steak Mince and is Hand mixed, hand rolled, hand pressed...not a machine in sight!

*****All Burgers are served on a Brioche Bun with Skin on Fries and Coleslaw*****

THE GATEHOUSE BAD BOY 12.95

10oz Beef Patty topped with Colliers Welsh Cheddar Cheese

THE EL CHAPO 13.25

Minced Rump Steak Burger topped with Chopped Chillis and Mexican Cheddar

THE PHILLI CHEESE N BACON 12.95

Minced Chuck Steak topped with Philadelphia Cheese and Maple Bacon

THE STEAK N STILTON BURGER 12.55

Minced Chuck Steak topped with Stilton Blue Cheese

THE WELSH VEGGIE BURGER 12.35

Breaded Burger of Potato, Cheese, Onion and Leek topped with Welsh Cheddar

BURGER ADD-ONS

Chargrilled Maple Bacon 1.50

Double your burger up with (1 more meat pattie) 6.95

Blue Cheese and Truffle Oil 2.65 (gf)

Barbecue Gravy 2.20

THE BEST RIBS FOR MILES!!!

What makes our Ribs Special?

Not only do we use the most succulent British Babyback Pork Ribs, but we marinate them in Coca Cola (and other ingredients, but that's a secret) to break down the fibres and completely tenderise the meat...this marinating period lasts for 48 hours, and gives a unique richness and a fantastic punch to our ribs! We then cook 3 different type of ribs to

TENNESSEE STYLE BBQ BABYBACK RIBS 15.50

Full Rack of Slow Cooked BBQ Babyback Ribs served with Home Made Cloeslaw

JUICY JAMAICAN JERK RIBS 15.50

Full Rack of Jamaican Jerk Spiced Babyback Ribs served with Home Made Cloeslaw

DRY RUBBED CAJUN SPICED RIBS 15.50

Full Rack of Babyback Ribs topped with our Dry Cajun Rub, served with Home Made Cloeslaw

VARIATIONS OF THE SPUD!

Sweet Potato Fries 3.95 (v)

Dirty Fries (fries, chilli beef, cheese) 4.95

Not so Dirty Fries (fries, cheese) 3.95

Herb Sautee Potatoes 2.50

Potato Croquettes 2.75

Dirty Croquettes 4.50

SIDES

Crispy Onion Rings 2.65 (v)

Cajun Onion Rings 2.90 (v)

Buttered Vegetables 2.80 (v, gf)

Steakhouse Side Salad 1.95 (v, gf)

Home Made Coleslaw 1.35p (v, gf)

Sautee Mushrooms 2.95 (v, gf)

Cajun Mushrooms 3.25

HAPPY ENDING

<i>Warm Choco Fudge Cake – served with Vanilla Ice Cream</i>	5.75
<i>Johns Sticky Toffee Pud – served with Vanilla Ice Cream</i>	5.75
<i>Lemon Meringue Pie – served with Vanilla Ice Cream</i>	5.50
<i>Choc Brownie Sundae – For the Big Eater...you wont regret it</i>	5.50
<i>Sorbet Selection – Chefs Sorbet Selection – Very Refreshing</i>	5.50

LITTLE SPROGZ MENU (KIDS STEAK HAS A £2.50 SUPPLEMENT)

1 course 5.50 2 courses 7.95 3 courses 9.95

STARTERS

Popcorn Chicken served with BBQ Sauce
Min Vegetable Spring Rolls with BBQ Sauce

MAINS

Cheeseburger, Chips, Beans
Chicken Nuggets, Chips, Beans
Fish Fingers, Chips, Beans
Mac and Cheese (v)
5os Sirloin Steak, Chips, Salad

DESSERTS

Kidz Ice Cream Sunday
Kidz Choc Fudge Cake with Ice Cream