

BITES & SHARING

Mixed Italian Olives 3 VE GF
marinated in chilli, lemon & herbs

Black Olive Bread 3 VE
served with baba ganoush

STARTERS

Please ask us about our soup of the day!

Avocado & Beetroot Tartare 9 VE GF
lilliput caper, shallot & cider vinaigrette

Crispy Marinated Tofu 8 VE
fried tofu marinated in maple syrup, soy sauce with a quinoa, avocado & tomato salsa, coriander & lemon dressing

Three-Onion Tart 8 VE
leeks, shallots, caramelised red onions, finished with balsamic reduction & sprouting salad

Artichoke Terrine 8 VE N
truffle & hazelnut infused artichoke, semi-dried tomato & basil salsa, grilled bread

Courgette Flower 10.5 VE
filled with homemade ricotta, roasted butternut, basil & semi-dried tomatoes, served with beluga lentils & aioli

Potato Cake 8.5 VE GF
mustard-seed pan-fried potato cake filled with spiced vegetables, served with a sweet tamarind sauce, pear & coriander chutney

Wild Mushroom & Truffle Arancini 8.5 VE
rocket salad, shallot & thyme purée

Miso Glazed Aubergine 8.5 VE N
half aubergine roasted & glazed with miso sauce, topped with toasted cashew nuts, ponzu sauce, micro coriander, sesame seeds

MAINS

Wild Mushroom Risotto Cake 16.5 VE GF
sauté girolle, pleurote, Paris brown, served on a pan fried risotto cake, finished with a creamy cep sauce, rocket & lemon truffle dressing

Green Dragon 13.5 VE
salad of glazed tofu, avocado, sweet potato, red cabbage, pak choi, daikon, carrot, peppers, with teriyaki & sesame dressing

The Gate's Beetroot Cheese Burger 14 VE
pretzel bun, smoked tomato relish, cornichons, raw vegetable salad with wholegrain mustard & maple dressing (with vegan cheese or mature cheddar) *Add guacamole £1.50*

Red Thai Curry 14.5 VE GF
spiced coconut curry with tofu, sweet potato, shiitake mushroom, okra, baby corn, plantain & sticky rice

Shiitake Ginger Gyoza 16 VE N
traditional stuffed dumpling, sweet potato purée, crispy kale, teriyaki sauce & toasted cashews

Tagine 14 VE N
green & yellow courgette, cauliflower, pumpkin, chickpeas, apricots, pomegranate, pistachios & herb couscous salad, served with pickled lemons & s'chug

Tortillas 15 VE
filled with sweet potato, corn, coriander, spring onion, & chilli, served with black bean & chipotle purée, guacamole, sour cream

Aubergine Schnitzel 16 VE N
grilled aubergine layered with cashew cheese & basil pesto, roasted peppers, tomato, served with new potato, caramelised onions, sauté kale & horseradish sauce

SIDES

Chunky herb polenta chips 4 VE
with garlic aioli

Mixed green beans 4 VE GF
with chilli & garlic oil

Cauliflower 4 VE GF N
with smoked paprika tahini, pomegranate & pinenuts

Roasted spiced sweet potato wedges 4 VE
with sour cream

Rocket salad, blushed tomatoes 4 VE GF
with balsamic reduction

PROSECCO MENU

2 courses £16.75 | 3 courses £19.75
with a glass of prosecco or a freshly squeezed juice
Served Monday-Friday from 12.00noon to 4.00pm

STARTERS

Soup of the Day **VE GF**
Crispy Marinated Tofu **VE**
Potato Cake **VE GF N**

MAINS

Tortillas **VE**
The Gate's Beetroot Cheese Burger **VE**
Tagine **VE N**

DESSERTS

Peanut Butter Brownie **VE N**
Tiramisu **VE N**
Mango Cheesecake **VE GF N**

Orders must be placed by 4.00pm. Available to parties of 8 guests maximum. Cannot be pre-booked. Not available in conjunction with any other offer. Subject to availability.

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Please advise us at least 72 hours in advance if you have special dietary requirements. Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.

SPARKLING & CHAMPAGNE

	Glass 125ml	Bottle 750ml
Non-vintage Prosecco, La Cavea, Veneto Italy, 11.5% <i>An elegant bouquet of pear and white peaches</i>	7	30
Piper-Heidsieck, Champagne, Reims, France, 12% <i>Intense notes of almonds & fresh hazelnuts</i>	12	62

WHITE WINES

	Glass 125ml	Carafe 500ml	Bottle 750ml
LIGHT & CRISP Macabeo, Molino Loco, Murcia, Spain, 2018 12.5% <i>Intense aromas of pear, apple & citrus with a fresh acidity</i>	5	18	22
Pinot Grigio, Alpha Zeta, Veneto Italy 2019 12% <i>Lemony aromas, ripe peach & pear for a delicate classic</i>	5.5	22	28
Gavi di Gavi, Terre Antiche, Piemonte, Italy 2018 12.5% <i>Delicate hints of lime zest, apple & nuts</i>			35

FLORAL & FRESH

Grenache Blanc IGP, Languedoc, France, 2018 12.5% <i>Lovely depth of flavour with an attractive lifted nose</i>	5	20	25
Picpoul De Pinet, Languedoc, France, 2018 13% <i>A touch of citrus & green apple, a bouquet of white flowers</i>			30
Colombard, Judean Hills, Segal, Israel 2018 11% <i>A kosher wine with aromas of white pear & tropical fruit</i>	6	24	35
Sauvignon Blanc, Marlborough, New Zealand, 2018 13% <i>Light & dry with passion fruit, lime & white peach aromas</i>			37

RICH & FULL

Chardonnay, Curico Valle Central, Chile 2018 13.5% <i>Ripe citrus, peach & pineapple, hints of vanilla</i>	5.5	22	26
Chenin Blanc, Liberty Fairtrade, S.A. 2019 13.5% <i>Tropical hints of guava & passion fruit, fresh & long finish</i>			27
Macon-Villages, D. Perraud, Burgundy, France 2018 13% <i>Rich body, hints of ripe melon & pineapple</i>			42

ROSE WINES

	Glass 125ml	Carafe 500ml	Bottle 750ml
Monastrell Rosado, Murcia, Spain 2018 12.5% <i>Intense pink colour, ripe flavours of cherries, strawberries & peach</i>	4.5	18	22
Pinot Grigio Rosato, Monteforte, Italy 2018 12% <i>Juicy & delicate with perfumes of red cherries & strawberries</i>	5.5	22	28

RED WINES

	Glass 125ml	Carafe 500ml	Bottle 750ml
LIGHT-BODIED Monastrell, Murcia, Spain, 2018 13.5% <i>Beautiful vibrant red, notes of red plums & berries</i>	4.5	18	22
Nero d'Avola, Mandrarossa, Sicily, Italy 2018 13.5% <i>Velvety palate, dark cherries, hints of violets</i>	5.5	22	30
Pinot Noir, IGP Pays d'Oc, Languedoc, France 2018 13% <i>Perfumed, elegant, soft-bodied</i>			35

MEDIUM-BODIED

Merlot Grenache, IGP Pays d'Oc, France 2018 14% <i>Smooth palate with supple tannins, aromas of ripe plum & cherries</i>			25
Malbec, Mendoza, Kaiken Clasico, Argentina 2018 14% <i>Deep & intense wine, ripe berries finish</i>			29
Argaman, Judean Hills, Segal, Israel 2017 12.5% <i>Kosher wine with a wide array of ripe red fruit, smooth tannins</i>	6	24	35
Organic Chianti, Poggiotondo, Tuscany, Italy 2017 14% ○ <i>Ripe cherries with a fresh acidity on the finish</i>			42

FULL-BODIED

Dao Tinto, Duque de Viseu, Portugal 2018 13.5% <i>spicy complexity of red berries and oaky aromas</i>	5	20	26
Rioja Crianza, Gran Dominio, Spain 2016 13.5% <i>Full with a velvety structure & elegant spiciness</i>	6	24	32
Shiraz Viognier, McLaren Vale, Australia 2016 14% <i>Rich & luscious wine, intense aromatics, dark black berry fruits</i>			38

COCKTAILS

Dark & Stormy 10 <i>Kraken Rum, Fever Tree ginger beer, lime & mint</i>
English '75 11 <i>Sipsmith London Dry Gin, prosecco, lemon</i>
Peach Bellini 8 <i>peach purée, prosecco</i>
Negroni 9 <i>gin, campari, vermouth rosso</i>
Espresso Martini 10 <i>vodka, coffee liqueur, espresso</i>
Old Fashioned 11 <i>Four Roses bourbon, angostura bitters, sugar</i>
Le Boss Margarita 11 <i>jalapeño infused tequila, Cointreau, lime, agave</i>
Aperol Spritz 8 <i>Aperol, prosecco, Fever Tree soda</i>

MOCKTAILS

Square Root N/A Negroni 6 <i>non alcoholic aromatic soda</i>
Ginger Spritz 4 <i>ginger, lemon juice, Fever Tree soda</i>
Virgin Mary 5 <i>tomato juice, vegan Worcestershire sauce, tabasco, celery</i>
Elderflower Fizz 4 <i>elderflower cordial, cucumber, Fever Tree soda</i>

COLD-PRESSED JUICES

P	R	S	S
Easy Green 4 .95 <i>kale, spinach, celery, romaine, cucumber, apple, lemon</i>			
Clean Beet 4 .95 <i>beetroot, apple, lemon, ginger</i>			
Berry Boost 4 .95 <i>strawberry, apple, lemon, mint</i>			
Fiery Apple 4 .95 <i>apple, lemon, ginger</i>			
Clean Carrot 4 .95 <i>carrot, orange, apple, ginger</i>			

Our freshly squeezed Orange Juice 4 .95

BEER & CIDER

Freedom Organic Helles Lager (330ml) 4.8% ○ 5
Freedom Pale Ale (330ml) 4.2% 5
Yonder Brewing Fermhouse 4% 6
Luscombe Devon Cider (320ml) 4.9% 5.5
Daura Damm Lager (330ml) 5.4% GF 5
Estrella Galicia (330ml) 0.0% 5

SOFT DRINKS

Square Root Cola 3.95
Square Root Ginger Beer 3.95
Square Root Lemonade 3.95
Square Root Seasonal Special 3.95

WATER

BELU MINERAL WATER (all profits to clean water projects): Still or sparkling 3.75 (750 ML) 1.95 (330 ML)
