

Outdoor Terrace - All Day Menu (11.00am to 8.15pm last order)

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

Mezze Fusion Platter 19 N
flatbread, beetroot humous, tomato ceviche, Mexican blank beans, guacamole, charred aubergine, beluga lentils, artichoke pesto & white cheese za'atar

Truffle & Mushroom Arancini 8 VE

Burrata & Tomatoes 10 GF N
toasted hazelnuts, chimichurri sauce

Courgette Flower 12 N
filled with sweet potato, goat cheese, pine nuts & basil, with tarragon aioli

Wild Mushroom Risotto Cake 16 VE GF
topped with seasonal wild mushrooms, creamy cep sauce, rocket & lemon truffle dressing

Green Dragon Salad 14 VE
of glazed smoked tofu, avocado, sweet potato, red cabbage, pak choi, daikon, heritage carrot, peppers with a teriyaki & sesame dressing

PIZZERIA

Margherita 10
tomato, mozzarella & fresh basil

Four Seasons 12
tomato, mozzarella, grilled courgette, peppers, aubergine & mushrooms

Piccante 12
tomato, mozzarella, jalapeno chillies, grilled aubergine & chilli flakes

SIDES

Chunky Herb Polenta Chips 4 VE

Rosemary Salted Fries 3 VE

Sautéed English Spinach 4 VE GF

Cauliflower 4 VE N
with smoked paprika tahini, pomegranate & pine nuts

Green Beans 4 GF
with butter & shallots

Mixed Salad Leaves 4 VE
with baby spinach & mustard dressing

Rye Sourdough Bread 4 VE
Malden salt, EVO oil, balsamic

Korean Fried Cauliflower 6 VE
with sesame and lime dip

Pizzetta 6 VE
tomato, garlic & oregano

Miso Glazed Aubergine 10 VE N
with toasted cashew nuts, Ponzu sauce, micro coriander & sesame seeds

Mango, Avocado & Shimji Mushroom Ceviche 11 VE
with tomato salsa & pickled red onion

Tagine 14 VE N
with braised fennel, pumpkin courgette, chickpeas & apricots, pomegranate & pistachio nut couscous and Yemenite chilli sauce

The Gate Beetroot Cheese Burger 14
smoked tomato relish, cornichons, mixed salad with wholegrain mustard & maple dressing (with vegan cheese or mature cheddar)
Add guacamole £1.50

PROSECCO MENU

2 courses £16 | 3 courses £19
(glass of Prosecco 125ml)

Available from 12noon - 3pm, Mon - Fri

STARTERS

Truffle & Mushroom Arancini VE
Korean fried Cauliflower VE

MAINS

The Gate Beetroot Cheese Burger
Tagine VE N

DESSERTS

Tiramisu VE GF
Mango & Passionfruit Cheesecake VE GF N

Not available in conjunction with any other offer.
Subject to availability.

Sample menu - subject to change

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. All prices include VAT. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.

SPARKLING & CHAMPAGNE

non-vintage

	Glass 125ml	Carafe 500ml	Bottle 750ml
Prosecco, Stelle d'Italia, Veneto, Italy 11% An elegant bouquet of pear and white peaches	7		30
Piper-Heidsieck, Champagne, Reims, France 12% Intense notes of almonds & fresh hazelnuts	12		64

WHITE WINES

Grenache Blanc IGP, Languedoc, France, 2018 14% An elegant bouquet of pear and white peaches	5	20	25
Picpoul De Pinet, Languedoc, France, 2018 13% A touch of citrus & green apple, a bouquet of white flowers	5.5	22	28
Chardonnay, Curico Valle Central, Chile 2018 12.5% Ripe citrus, peach & pineapple, hints of vanilla	5.5	22	28
Chenin Blanc, Liberty Fairtrade, Western Cape, S.A. 2018 12.5% Tropical hints of guava & passion fruit, fresh & long finish	6	24	32
Colombard, Judean Hills, Segal, Isreal 2018 11% A kosher wine with aromas of white pear & tropical fruit	6	24	32
Gavi di Gavi, Terre Antiche, Piemonte, Italy 2018 12.5% Delicate hints of lime zest, apple & nuts			35
Sauvignon Blanc, Marlborough, Stopbanks, New Zealand, 2018 13% Light & dry with passion fruit, lime & white peach aromas			37
Macon-Villages, Domaine Perraud, Burgundy, France 2017 12.5% Rich body, hints of ripe melon & pineapple			42

ROSE WINES

Monastrell Rosado, Murcia, Spain 2018 12.5% Intense pink colour, ripe flavours of cherries, strawberries & peach	5	20	25
Pinot Grigio Rosato, Monteforte, Italy 2018 12% Juicy & delicate with perfumes of red cherries & strawberries	5.5	22	28

RED WINES

Monastrell, Murcia, Spain, 2017 12.5% Beautiful vibrant red, notes of red plums & berries	5	20	25
Nero d'Avola, Mandrarossa, Sicily, Italy 2018 13.5% Velvety palate, dark cherries, hints of violets	5.5	22	28
Dao Tinta, Duque de Viseu, Portugal 2017 13.5% A spicy complexity of red berries and oaky aromas	5.5	22	28
Merlot Grenache, IGP Pays d'Oc, Languedoc, France 2018 12.5% Smooth palate with supple tanins, aromas of ripe plum & cherries	6	24	32
Argaman, Judean Hills, Segal, Israel 2017 12.5% Kosher wine with a wide array of ripe red fruit, smooth tanins	6	24	32
Rioja Crianza, Gran Dominio, Spain 2015 13.5% Full with a velvety structure & elegant spiciness			35
Shiraz Viognier, McLaren Vale, Willunga 100, S. Australia Rich & luscious wine, intense aromatics, dark black berry fruits			37
Organic Chianti, Poggiotondo, Tuscany, Italy 2017 14% ○ Ripe cherries with a fresh acidity on the finish			42

FRESH JUICES

Orange 4
Orange and Grapefruit 4
Grapefruit 4
Red/Green Apple 4
Pear and Lime 4
Carrot, Apple and Ginger 4
Carrot, Beetroot, Celery and Ginger 4
Celery, Green Apple, Cucumber, Lemon 4

BEER & CIDER

Birra Morretti (330ml) 4.6% 5
Freedom Pale Ale (330ml) 4% 6 GF
Daura Damm (330ml) 5.4% 5
Estrella Galicia (330ml) 0% 5
Cornish Orchards Gold
Cider (330ml) 5% 6.5

WATER

Thirsty Planet Mineral Water
Still or sparkling £3.75 (750ml)
(1 per bottle to clean water projects)
Belu Mineral Water
Still or sparkling £1.95 (330ml)
(all profits to clean water projects)

SOFT DRINKS

Coca-Cola (200ml) 1.5
Fentimans Ginger Beer (275ml) 4.5
Fentimans Mandarin & Seville (275ml) 4.5
Fentimans Rose Lemonade (275ml) 4.5

COCKTAILS

Dark & Stormy 10 Kraken Rum, Fever Tree ginger beer, lime & mint
Peach Bellini 8 peach purée, prosecco
Old Fashioned 11 Four Roses bourbon, angostura bitters, sugar
Negroni 9 gin, campari, vermouth rosso
Aperol Spritz 8 Aperol, prosecco, Schweppes soda
Espresso Martini 10 double espresso, kahlua, vanilla vodka, sugar
Le Boss Margarita 11 jalapeño infused tequila, Cointreau, lime, agave

MOCKTAILS

Ginger Spritz 4 ginger, lemon juice, soda
Virgin Mary 5 tomato juice, vegan Worcestershire sauce, tabasco, celery
Elderflower Fizz 4 elderflower cordial, cucumber, soda
Senser Love Mojito 8 Senser Love syrup, mint, lime, sugar, soda
Housemade Still/Sparkling Lemonade 3 lemon juice, sugar syrup, still/sparkling mineral water

○ organic | N natural | all our drinks are vegan | all our straws are bio-degradable

Vintages may change without prior notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.