



Secret Garden - All Day Menu (12noon to 7pm last order)



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

Mezze Fusion Platter 19 N
flatbread, beetroot homous, 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

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

Korean Fried Cauliflower 6 VE
with sesame and lime dip

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

Mango, Avocado & Shimeji 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

SIDES

Chunky Herb Polenta Chips 4 VE

Rosemary Salted Fries 3 VE

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

Mixed Salad Leaves 4 VE
with baby spinach & mustard dressing

PROSECCO MENU

2 courses £16.75 | 3 courses £19.75
(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

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

WHITE WINES

	Glass	Carafe	Bottle
	25ml	500ml	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 2018 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, 2019 13% <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, Stopbanks, 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, Western Cape, S.A. 2018 13.5% <i>Tropical hints of guava & passion fruit, fresh & long finish</i>			27
Macon-Villages, Domaine Perraud, Burgundy, France 2018 13% <i>Rich body, hints of ripe melon & pineapple</i>			42

ROSE WINES

	Glass	Carafe	Bottle
	125ml	500ml	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	Carafe	Bottle
	125ml	500ml	750ml
LIGHT-BODIED			
Monastrell, Murcia, Spain, 2017 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 12.5% <i>Perfumed, elegant, soft-bodied</i>			35

MEDIUM-BODIED

Merlot Grenache, IGP Pays d'Oc, Languedoc, France 2019 13% <i>Smooth palate with supple tanins, 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 tanins</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 2017 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, Willunga 100S. Australia 2016 14% <i>Rich & luscious wine, intense aromatics, dark black berry fruits</i>			38

COCKTAILS

Aperol Spritz 8 <i>aperol, prosecco, Fever Tree soda</i>
Raspberry Bellini 8 <i>raspberry purée, prosecco</i>
Peach Bellini 8 <i>peach purée, prosecco</i>
Elderflower Bellini 8 <i>elderflower cordial, prosecco</i>
Mimosa 8 <i>fresh squeezed orange juice, prosecco</i>

MOCKTAILS

Housemade Still/Sparkling Lemonade 4 <i>lemon juice, sugar syrup, mineral water/Schweppes soda</i>
Ginger Spritz 4 <i>ginger, lemon juice, Schweppes soda</i>
Virgin Mary 5 <i>tomato juice, vegan Worcestershire sauce, tabasco, celery</i>
Elderflower Fizz 4 <i>elderflower cordial, cucumber, Schweppes soda</i>
Apple Mojito 5 <i>apple juice, lime juice, sugar syrup, mint, Schweppes soda</i>

FRESH JUICES

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

BEER & CIDER

Birra Morretti (330ml) 4.6% 5
BrewDog Vagabond GF Pale (330ml) 4.5% GF 6
Peroni GF (330ml) 5.4% GF 5
BrewDog Nanny State (330ml) 0% 4.5
Bulmers Cider (500ml) 4.5% GF 6

SOFT DRINKS

Fentimans Curiosity Cola (275ml) 4.5
Fentimans Ginger Beer (275ml) 4.5
Fentimans Rose Lemonade (275ml) 4.5
Fentimans Mandarin & Seville Orange (275) 4.5

WATER

THIRSTY PLANET MINERAL WATER (1 per bottle to clean water projects): Still or sparkling 3.75 (750 ML) 1.95 (330 ML)

○ 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.