

All Day Menu (11.00am to 9.15pm last order)

Mixed Italian Olives 3 **VE GF**

marinated in chilli, lemon & herbs

Mezze Fusion Platter 19 **N**

flatbread, beetroot humous, tomato ceviche, Mexican black beans, guacamole, charred aubergine, beluga lentils, artichoke pesto & white cheese za'atar

Truffle & Mushroom Arancini 8 **VE**

Rye Sourdough Bread 4 **VE**

Malden salt, EVO oil, balsamic

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

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 & Shimeji Mushroom Ceviche 11 **VE GF**

with tomato salsa & pickled red onion

English Asparagus 10 **VE GF**

served with hollandaise sauce, semi-dried tomatoes & crushed hazelnuts

Avocado & Beetroot Tartare 10 **VE GF**

lilliput caper, shallot & cider vinaigrette

MAINS

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

Red Thai Curry 15 **VE GF**

wrapped in banana leaf, with baby corn, mange tout, tofu, shiitake mushrooms, sweet potatoes & served with basmati rice

Tortillas 16 **VE**

filled with sweet potato, corn, coriander, spring onion, & chilli, served with black bean & chipotle puree, guacamole, sour cream

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, served 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**

Cauliflower 4 **VE N**

with smoked paprika tahini, pomegranate & pine nuts

Mixed Salad Leaves 4 **VE GF**

with baby spinach & mustard dressing

PROSECCO MENU

2 courses £16.75 | 3 courses £19.75

(glass of Prosecco 125ml)

Available from 12noon - 5pm, Mon - Fri

STARTERS

Truffle & Mushroom Arancini **VE**

Korean Fried Cauliflower **VE**

MAINS

The Gate Beetroot Cheese Burger

Tagine **VE N**

DESSERTS

Tiramisu **VE N**

Mango & Passionfruit Cheesecake **VE GF N**

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. 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	64

WHITE WINES

	Glass	Carafe	Bottle
	25ml	500ml	750ml
LIGHT & CRISP			
Macabeo, Molino Loco, Murcia, Spain, 2019 12.5% <i>Intense aromas of pear, apple & citrus with a fresh acidity</i>	4.5	18	22
Pinot Grigio, Alpha Zeta, Veneto Italy 2020 12% <i>Lemony aromas, ripe peach & pear for a delicate classic</i>	5.5	22	28
Gavi di Gavi, Terre Antiche, Piemonte, Italy 2019 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, 2020 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	32
Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand, 2020 13% <i>Intense blackcurrant & lemongrass on the nose, passionfruit and melon highlights</i>			37

RICH & FULL

Chardonnay, Curico Valle Central, Chile 2018 13.5% <i>Ripe citrus, peach & pineapple, hints of vanilla</i>	5.5	22	28
Chenin Blanc, Liberty Fairtrade, Western Cape, S.A. 2020 13.5% <i>Tropical hints of guava & passion fruit, fresh & long finish</i>			27
Macon-Villages, Domaine Perraud, Burgundy, France 2019 13% <i>Rich body, hints of ripe melon & pineapple</i>			42

ROSE WINES

	Glass	Carafe	Bottle
	125ml	500ml	750ml
Monastrell Rosado, Murcia, Spain 2019 12.5% <i>Intense pink colour, ripe flavours of cherries, strawberries & peach</i>	4.5	18	22
Pinot Grigio Rosato, Monteforte, Italy 2020 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, 2019 13.5% <i>Beautiful vibrant red, notes of red plums & berries</i>	4.5	18	22
Nero d'Avola, Mandrarossa, Sicily, Italy 2019 13.5% <i>Velvety palate, dark cherries, hints of violets</i>	5.5	22	28
Pinot Noir, IGP Pays d'Oc, Languedoc, France 2019 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	32
Organic Chianti, Poggiotondo, Tuscany, Italy 2019 14% ○ <i>Ripe cherries with a fresh acidity on the finish</i>			42

FULL-BODIED

Dao Tinto, Duque de Viseu, Portugal 2019 13.5% <i>spicy complexity of red berries and oaky aromas</i>	5	20	25
Rioja Crianza, Gran Dominio, Spain 2017 13.5% <i>Full with a velvety structure & elegant spiciness</i>	6	24	32
Shiraz Viognier, McLaren Vale, Willunga 100S. Australia 2018 14% <i>Rich & luscious wine, intense aromatics, dark black berry fruits</i>			38

COCKTAILS

Dark & Stormy 10 <i>Kraken Spiced rum, Fever Tree ginger beer, lime & mint</i>
Mango Bellini 8 <i>mango purée, prosecco</i>
Raspberry Bellini 8 <i>raspberry purée, prosecco</i>
Old Fashioned 11 <i>Four Roses bourbon, angostura bitters, sugar</i>
Negroni 9 <i>gin, Campari, vermouth rosso</i>
Aperol Spritz 8 <i>Aperol, prosecco, Fever Tree soda</i>
Espresso Martini 10 <i>vodka, coffee liqueur, espresso</i>
Le Boss Margarita 11 <i>jalapeño infused tequila, Cointreau, lime, agave</i>
Mojito 9 <i>Bacardi white rum, Fever Tree soda, mint, lime, sugar</i>

MOCKTAILS

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>
Apple Mojito 5 <i>apple juice, mint, lime, Fever Tree soda</i>
Housemade Still/Sparkling Lemonade 3 <i>lemon juice, sugar syrup, still mineral/Fever Tree soda</i>

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

Meantime Lager (330ml) 4.6% 5 .5
BrewDog Vagabond Pale (330ml) 5.4% GF 5.5
BrewDog Nanny State 0% (330ml) 0% 5
Chapel Down Curious Cider (330ml) 5.2% GF 5.5

SOFT DRINKS

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

WATER

LIFE MINERAL WATER
(funding clean water projects globally):
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.