



Brunch 10.00am to 4.00pm - Saturday & Sunday

Coconut Yogurt & Seasonal Berries 8 VE N GF
with micro mint, crushed pistachio, raspberry and rose water
ice tea

Avocado Toast 8 VE
sourdough toast topped with avocado & toasted sunflower seeds

Wild Mushroom & Avocado Omelette 9
infused with truffle oil, sprinkled with toasted pumpkin &
sunflower seeds - served with sourdough bread & butter

Shakshuka 14
poached organic eggs, tomato, red peppers, matbucha, served
with mediterranean salad with citrus vinaigrette dressing,
flatbread & schoog (Yemenite chilli sauce)

Huevos Rancheros 12
wheat tortilla topped with re-fried beans, organic fried eggs,
Columbian Aji salsa, green jalapeno, coriander & chilli relish

Egg Benedict 9
poached organic eggs, wilted spinach, avocado & hollandaise
on muffin

Banana & Berry Pancakes 8 VE
American-style pancakes with berries, bananas, maple syrup

All Day Menu (from 11.00am to 9.15pm last order - Saturday & Sunday)

Mixed Italian Olives 4 VE GF
marinated in chilli, lemon & herbs

Korean Fried Cauliflower 6 VE
with sesame and lime dip

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

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

Sourdough Bread 4 VE
Malden salt, EVO oil, balsamic

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

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

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

DESSERTS

Tiramisu 7 VE N
flavoured with coffee liqueur & mocha cream

Mango & Passionfruit Cheesecake 7 VE GF N
with passionfruit coulis

Chocolate Brownie 7 VE N
with vanilla ice-cream & chocolate sauce

Ice Cream & Sorbets 6 (two scoops) VE N
please ask your server for available flavours

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 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	64

WHITE WINES

LIGHT & CRISP

	Glass 25ml	Carafe 500ml	Bottle 750ml
Macabeo, Molino Loco, Murcia, Spain, 2020 12.5% <i>Intense aromas of pear, apple & citrus with a fresh acidity</i>	4.5	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 2020 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 125ml	Carafe 500ml	Bottle 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

LIGHT-BODIED

	Glass 125ml	Carafe 500ml	Bottle 750ml
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.