

## All Day Menu (12noon - 9.15pm last order)

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

**Mezze Fusion Platter 19** N  
flatbread, beetroot homous, 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

## 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

## 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

**Korean Fried Cauliflower 6** VE  
with sesame and lime dip

**Jackfruit Tostada 8** VE  
Chipotle marinated jackfruit, crispy corn tortilla, coriander & lime sauce, pickled red onions, black bean purée

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

**Artichoke & Truffle 10** VE  
Jerusalem artichoke and truffle oil purée, pickled globe artichoke, smoked baby artichoke, crispy skins

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

**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

### 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.

**\*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 <b>Prosecco, La Cavea, Veneto Italy   11.5%</b> <i>An elegant bouquet of pear and white peaches</i>	7	30
<b>Piper-Heidsieck, Champagne, Reims, France   12%</b> <i>Intense notes of almonds &amp; fresh hazelnuts</i>	12	64

## WHITE WINES

	Glass	Carafe	Bottle
	125ml	500ml	750ml
<b>LIGHT &amp; CRISP</b>			
<b>Macabeo, Molinico Loco, Murcia, Spain, 2019   12.5%</b> <i>Intense aromas of pear, apple &amp; citrus with a fresh acidity</i>	4.5	18	22
<b>Pinot Grigio, Alpha Zeta, Veneto Italy 2020   12%</b> <i>Lemony aromas, ripe peach &amp; pear for a delicate classic</i>	5.5	22	28
<b>Gavi di Gavi, Terre Antiche, Piemonte, Italy 2019   12.5%</b> <i>Delicate hints of lime zest, apple &amp; nuts</i>			35
<b>FLORAL &amp; FRESH</b>			
<b>Grenache Blanc IGP, Languedoc, France, 2019   13%</b> <i>Lovely depth of flavour with an attractive lifted nose</i>	5	20	25
<b>Picpoul De Pinet, Languedoc, France, 2020   13%</b> <i>A touch of citrus &amp; green apple, a bouquet of white flowers</i>			30
<b>Colombard, Judean Hills, Segal, Israel 2018   11%</b> <i>A kosher wine with aromas of white pear &amp; tropical fruit</i>	6	24	32
<b>Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand, 2020   13%</b> <i>Intense blackcurrant &amp; lemongrass on the nose, passionfruit and melon highlights</i>			37

## RICH & FULL

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

## ROSE WINES

	Glass	Carafe	Bottle
	125ml	500ml	750ml
<b>Monastrell Rosado, Murcia, Spain 2019   12.5%</b> <i>Intense pink colour, ripe flavours of cherries, strawberries &amp; peach</i>	4.5	18	22
<b>Pinot Grigio Rosato, Monteforte, Italy 2020   12%</b> <i>Juicy &amp; delicate with perfumes of red cherries &amp; strawberries</i>	5.5	22	28

## RED WINES

	Glass	Carafe	Bottle
	125ml	500ml	750ml
<b>LIGHT-BODIED</b>			
<b>Monastrell, Molinico Loco, Murcia, Spain, 2019   13.5%</b> <i>Beautiful vibrant red, notes of red plums &amp; berries</i>	4.5	18	22
<b>Nero d'Avola, Mandrarossa, Sicily, Italy 2019   13.5%</b> <i>Velvety palate, dark cherries, hints of violets</i>	5.5	22	28
<b>Pinot Noir, IGP Pays d'Oc, Languedoc, France 2019   12.5%</b> <i>Perfumed, elegant, soft-bodied</i>			35

## MEDIUM-BODIED

<b>Merlot Grenache, IGP Pays d'Oc, Languedoc, France 2019   13%</b> <i>Smooth palate with supple tanins, aromas of ripe plum &amp; cherries</i>			25
<b>Malbec, Mendoza, Kaiken Clasico, Argentina 2018   14%</b> <i>Deep &amp; intense wine, ripe berries finish</i>			29
<b>Argaman, Judean Hills, Segal, Israel 2017   12.5%</b> <i>Kosher wine with a wide array of ripe red fruit, smooth tanins</i>	6	24	32
<b>Organic Chianti, Poggiotondo, Tuscany, Italy 2019   14% <span style="color: green;">○</span></b> <i>Ripe cherries with a fresh acidity on the finish</i>			42

## FULL-BODIED

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

## COCKTAILS

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

## MOCKTAILS

<b>Ginger Spritz 4</b> <i>ginger, lemon juice, Fever Tree soda</i>
<b>Virgin Mary 5</b> <i>tomato juice, vegan Worcestershire sauce, tabasco, celery</i>
<b>Elderflower Fizz 4</b> <i>elderflower cordial, cucumber, Fever Tree soda</i>
<b>Apple Mojito 5</b> <i>apple juice, mint, lime, Fever Tree soda</i>
<b>Housemade Still/Sparkling Lemonade 3</b> <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% <b>GF</b> 5.5
BrewDog Nanny State 0% (330ml) 0% 5
Chapel Down Curious Cider (330ml) 5.2% <b>GF</b> 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.