



All Day Menu

Monday & Tuesdays: 17:00 – 21:30 (last order)
Wednesday – Friday: 12:00 – 14:30 & 17:00 – 21:30 (last order)
Saturday – Sunday: 12:00 – 21:30 (last order)

SHARING

- Rye Sourdough Bread 4 VE**
Malden salt, EVO oil, balsamic
- Mixed Italian Olives 3 VE**
marinated in chilli, lemon & herbs
- Bazlama & Chimichurri 4 VE**
Turkish flat bread with green herb dip
- Roasted Pumpkin Wedges 7 VE GF**
with black olives, toasted pumpkin seeds, preserved lemon, harissa mayonnaise
- Mezze Fusion Platter 16 VE N**
flatbread, beetroot houmous, tomato ceviche, Mexican black beans, guacamole, charred aubergine, artichoke pesto
- Korean Fried Cauliflower 7 VE**
with sesame & lime dip
- Crispy Gyozas 7 VE**
filled with fragrant shiitake mushrooms, served with gochujang dressing

MAINS

- Wild Mushroom Risotto Cake 16 VE GF**
topped with seasonal wild mushrooms, creamy cep sauce, rocket & lemon truffle dressing
- Shiitake Gyozas 16 VE N**
on wasabi and sweet potato purée, teriyaki sauce, crushed cashews, pickled lotus root
- Butternut Goat's Cheese & Basil Rotolo 18**
creamy lemon and thyme sauce, French beans, sweet potato crisps
- Aubergine Schnitzel 18**
layered with applewood smoked cheddar, basil pesto, roasted red peppers & plum tomatoes, served with dauphinoise potatoes, sautéed kale & finished with a horseradish cream sauce
- Green Dragon Salad 15 VE**
of glazed smoked tofu, avocado, sweet potato, red cabbage, pak choi, daikon, heritage carrot, peppers, with a teriyaki & sesame dressing
- Tortillas 16 VE**
filled with sweet potato, corn, coriander, spring onion, & chilli, served with black bean & chipotle purée, guacamole, sour cream
- The Gate Beetroot Cheese Burger 15**
smoked tomato relish, cornichons, raw vegetable salad with creamy mustard dressing (with choice of vegan cheese or mature cheddar)
- Red Thai Curry 16 VE GF**
with baby corn, mange tout, tofu, shiitake mushrooms, sweet potatoes, served with Thai fragrant rice
- Dauphinoise Potatoes 5**
potato cake layered with cream and chimichurri
- Raw Salad 5 VE**
apple, carrots, broccoli, cauliflower, red cabbage, salad leaves, red onions in creamy mustard dressing
- French Beans 4 VE**
with chilli and herbs
- Chunky Herb Polenta Chips 4 VE**
with garlic & lemon aioli
- Sweet Potato Wedges 4 VE**
with harissa mayonnaise
- Rosemary Salted Fries 4 VE**

STARTERS

- Jackfruit Tostada 9 VE**
Chipotle marinated jackfruit, crispy corn tortilla, coriander & lime sauce, pickled red onions, black bean purée
- Plantain Fritter 9 VE N**
green chilli, coriander & coconut salsa, pomegranate seeds
- Artichoke & Truffle 10 VE**
Jerusalem artichoke & truffle oil purée, pickled globe artichoke, smoked baby artichoke, crispy skins
- Burrata & Tomato 10 GF N**
toasted hazelnuts, chimichurri sauce
- Pulled King Oyster Mushroom 9 VE GF**
marinated in spicy ginger & soy sauce, served with crispy lettuce wrap, spicy sauce, toasted sesame seeds
- Avocado & Beetroot Tartare 9 VE GF**
lilliput caper, shallot & cider vinaigrette
- Miso Glazed Aubergine 10 VE N**
with toasted cashew nuts, Ponzu sauce, micro coriander, sesame seeds
- Truffle & Mushroom Arancini 9 VE**
crispy rice balls flavoured with truffle oil

PROSECCO MENU

2 COURSES £ 16.75 | 3 COURSES £ 19.75

(Glass of Prosecco 125ml)

Available 12noon - 2:30pm Wednesday - Friday

STARTERS (choice of)

Truffle & Mushroom Arancini VE
crispy rice balls flavoured with truffle oil

Jackfruit Tostada VE

Chipotle marinated jackfruit, crispy corn tortilla, coriander & lime sauce, pickled red onions, black bean purée

Korean Fried Cauliflower VE
with sesame & lime dip

MAINS

The Gate Beetroot Cheese Burger

smoked tomato relish, cornichons, raw vegetable salad with creamy mustard dressing (with choice of vegan cheese or mature cheddar)

Tortillas VE

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

Green Dragon Salad VE

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

DESSERTS

Honey & Thyme Pudding
caramel sauce, honeycomb ice cream

Tiramisu VE
served with mocha cream

Baileys Cheesecake
with dark chocolate sauce

Not available in conjunction with any other offer

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 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	62

WHITE WINES

	Glass	Carafe	Bottle
	125ml	500ml	750ml
LIGHT & CRISP Macabeo, Molinico 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	26
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 2019 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, Molinico Loco, 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% O <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	26
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

Kir Royal 8 <i>creme de cassis, prosecco</i>
Aperol Spritz 8 <i>aperol, prosecco, Fever Tree soda</i>
Raspberry Bellini 8 <i>raspberry purée, prosecco</i>
Mango Bellini 8 <i>mango purée, prosecco</i>
Cranberry Bellini 8 <i>cranberry juice, prosecco</i>
Elderflower Bellini 8 <i>elderflower cordial, prosecco</i>
Mimosa 8 <i>fresh squeezed orange juice, prosecco</i>

MOCKTAILS

Housemade Still/Sparkling Lemonade 3 <i>lemon juice, sugar syrup, still mineral/Fever Tree soda</i>
Ginger Spritz 4 <i>ginger, lemon juice, Fever Tree soda</i>
Elderflower Fizz 4 <i>elderflower cordial, cucumber, Fever Tree soda</i>
Virgin Mary 5 <i>tomato juice, vegan Worcestershire sauce, tabasco, celery</i>
Apple Mojito 5 <i>apple juice, mint, lime, Fever Tree 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

Really Good Beer Society 2.5% from the sale of EACH bottle goes directly to an amazing charity or project.
RGBS Tidal Save Session IPA (330ml) 3.7% 5.5 combats ocean plastics by supporting Ocean Generation
RGBS Two Degrees Craft Lager (330ml) 4.7% 5.5 fights climate change by supporting Soil Association UK
RGBS Root Cause West Coast Pale Ale (330ml) 5.5% 5.5 protects rainforests by supporting the Rainforest Trust UK
BrewDog Nanny State (330ml) 0.5% 5
BrewDog Vagabond Pale (330ml) 5.4% GF 5.5
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 Rose Lemonade (275ml) 4.5
Fentimans Mandarin & Seville Orange (275) 4.5
Fever Tree (200ml) 1.75 <i>Soda, Ginger Beer, Indian Tonic Water, Light Indian Tonic Water</i>

WATER

Belu Mineral Water (funding WaterAid projects globally): Still or sparkling 3.75 (750 ML) 1.95 (330 ML)
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O 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.