



## All Day Menu

**Monday – Friday: 12:00 – 21:30 (last order)**  
**Saturday – Sunday: 16:00 – 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 - 5pm Monday - 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.



## Cocktails

- Negroni 9**  
gin, Campari, Martini Rosso
- Aperol Spritz 8**  
Aperol, prosecco, Fever Tree soda
- Espresso Martini 10**  
vodka, Kahlua, espresso
- Bloody Mary 9**  
vodka, tomato juice, vegan Worcestershire sauce, tabasco, celery
- Dark & Stormy 10**  
Kraken Spiced rum, Fever Tree ginger beer, lime & mint
- Mango Bellini 8**  
mango purée, prosecco
- Old Fashioned 11**  
Four Roses bourbon, angostura bitters, sugar
- Apple Mule 9**  
vodka, lime juice, green apple juice, mint, Fever Tree ginger beer
- Le Boss Margarita 11**  
jalapeño infused tequila, Cointreau, lime, agave
- Mojito 9**  
Bacardi white rum, Fever Tree soda, mint, lime, sugar
- Cosmopolitan 10**  
Cointreau, vodka, lime juice, cranberry juice

## Beers & 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 the 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**

## Mocktails

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

## Spirits

- |                           |                                |
|---------------------------|--------------------------------|
| House Gin 37.5% 8.5       | Janneau Grand Armagnac 40% 9.5 |
| Bombay Sapphire 40% 9     | Cognac Courvoisier V.S 40% 9   |
| Hendrick's 41.4% 9.5      |                                |
| House Vodka 38% 8.5       |                                |
| Ketel One 40% 9           |                                |
| Bacardi White 25% 8.5     |                                |
| Kraken Spiced Rum 40% 8.5 |                                |
| Tequila Cuervo 38% 8.5    |                                |

## Fortified

- Sandeman unfiltered Late Bottled Vintage Port 19.5% 5

## Whiskey

- Four Roses 40% 8.5
- Jamesons Irish Blend 40% 8.5
- Jack Daniels 40% 8.5
- Talisker 10 years 45.8% 11.5
- Laphroaig 10 years 40% 11.5
- The Dalmore 12 years 43% 12.5

## Aperitifs & Digestifs

- Amaretto Disaronno 28% 7.5
- Kahlua 16% 7.5
- Cointreau 40% 7.5
- Frangelico 20% 7.5
- Campari 25% 7.5
- Martini Rosso 15% 7.5
- Aperol 11% 7.5

## 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

## 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
- Fever Tree (200ml) 1.75
- Soda, Ginger Beer, Indian Tonic Water, Light Indian Tonic Water

## Tea & Coffee

- De-caf, oat, soya & almond milk available*
- Espresso single 2.2 double 2.5 / Macchiato single 2.2 double 2.5
- Americano 2.5 / Flat white 3 / latte 3 / cappuccino 3
- Mocha 3.5 / Hot chocolate 3.5
- TEA Selection - Pot 3
- Fresh mint / everyday brew / darjeeling earl grey / green / peppermint / lemongrass & ginger / camomile

## Water

- Belu Mineral Water  
(funding WaterAid projects globally):
- Still or sparkling 3.75 (750 ml) 1.95 (330 ml)

All measures are listed as 50ml unless otherwise stated

O organic | N natural | GF gluten free | 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.