



**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

**Korean Fried Cauliflower 7 VE**  
with sesame & lime dip

## MAINS

**Wild Mushroom Risotto Cake 16 VE GF**  
topped with seasonal wild mushrooms, creamy cep sauce, rocket & lemon truffle dressing

**Wellington 16 VE N**  
pastry parcel filled with butternut, chestnuts and sage, served with red wine reduction, mash potatoes and sprouting broccoli

**Christmas Rotolo 18 VE GF**  
filled with mushroom duxelles, served with cep reduction sauce, parsnip purée and maple roasted heritage carrots

**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

**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

## SIDES

**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

**Sprouting Broccoli 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

**Burrata & Tomato 10 GF N**  
toasted hazelnuts, chimichurri sauce

**Three Onion Tart 9**  
shallots, leeks and caramelised red onions in rich custard, served with cranberry & rosemary sauce

**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

## CHRISTMAS MENU

2 COURSES £28 | 3 COURSES £36

### APERITIF

Glass of Prosecco (125ml)

### STARTERS (choice of)

**Plantain Fritters VE N**  
green chilli, coriander & coconut salsa, pomegranate seeds

**Three Onion Tart**  
shallots, leeks and caramelised red onions in rich custard, served with cranberry & rosemary sauce

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

### MAINS

**Aubergine Schnitzel**  
layered with applewood smoked cheddar, basil pesto, roasted red peppers and plum tomatoes, served with potato dauphinoise and sautéed kale, finished with a horseradish cream sauce

**Christmas Rotolo VE GF**  
filled with mushroom duxelles, served with cep reduction sauce, parsnip purée and maple roasted heritage carrots

**Wellington VE N**  
pastry parcel filled with butternut, chestnuts and sage, served with red wine reduction, mash potatoes and sprouting broccoli

### DESSERTS

**Chocolate and Orange VE GF N**  
dark chocolate mousse served on orange frangipane, served with spiced orange sauce

**Cinnamon & Apple Mille Feuille VE N**  
served with caramel sauce and hazelnut praline

**Baileys Cheesecake GF**  
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 <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	62

## WHITE WINES

	Glass	Carafe	Bottle
	125ml	500ml	750ml
<b>LIGHT &amp; CRISP</b> <b>Macabeo, Molinico Loco, Murcia, Spain, 2020   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 2019   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 2020   12.5%</b> <i>Delicate hints of lime zest, apple &amp; nuts</i>			35

## FLORAL & FRESH

<b>Grenache Blanc IGP, Languedoc, France, 2019   13%</b> <i>Lovely depth of flavour with an attractive lifted nose</i>	5	20	26
<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 2019   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% O</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 oak aromas</i>	5	20	26
<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>Kir Royal 8</b> <i>creme de cassis, prosecco</i>
<b>Aperol Spritz 8</b> <i>aperol, prosecco, Fever Tree soda</i>
<b>Raspberry Bellini 8</b> <i>raspberry purée, prosecco</i>
<b>Mango Bellini 8</b> <i>mango purée, prosecco</i>
<b>Cranberry Bellini 8</b> <i>cranberry juice, prosecco</i>
<b>Elderflower Bellini 8</b> <i>elderflower cordial, prosecco</i>
<b>Mimosa 8</b> <i>fresh squeezed orange juice, prosecco</i>

## MOCKTAILS

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

## FRESH JUICES

<b>Orange 4</b>
<b>Orange &amp; Grapefruit 4</b>
<b>Grapefruit 4</b>
<b>Red/Green Apple 4</b>
<b>Pear &amp; Lime 4</b>
<b>Carrot, Apple &amp; Ginger 4</b>
<b>Carrot, Beetroot, Ginger &amp; Celery 4</b>
<b>Celery, Green Apple, Cucumber &amp; Lemon 4</b>

## BEER & CIDER

<b>Really Good Beer Society</b> 2.5% from the sale of EACH bottle goes directly to an amazing charity or project.
<b>RGBS Tidal Save Session IPA (330ml) 3.7% 5.5</b> combats ocean plastics by supporting Ocean Generation
<b>RGBS Two Degrees Craft Lager (330ml) 4.7% 5.5</b> fights climate change by supporting Soil Association UK
<b>RGBS Root Cause West Coast Pale Ale (330ml) 5.5% 5.5</b> protects rainforests by supporting the Rainforest Trust UK
<b>BrewDog Nanny State (330ml) 0.5% 5</b>
<b>BrewDog Vagabond Pale (330ml) 5.4% GF 5.5</b>
<b>Chapel Down Curious Cider (330ml) 5.2% GF 5.5</b>

## SOFT DRINKS

<b>Fentimans Curiosity Cola (275ml) 4.5</b>
<b>Fentimans Ginger Beer (275ml) 4.5</b>
<b>Fentimans Rose Lemonade (275ml) 4.5</b>
<b>Fentimans Mandarin &amp; Seville Orange (275) 4.5</b>
<b>Fever Tree (200ml) 1.75</b> <i>Soda, Ginger Beer, Indian Tonic Water, Light Indian Tonic Water</i>

## WATER

<b>Belu Mineral Water</b> (funding WaterAid projects globally): Still or sparkling 3.75 (750 ML) 1.95 (330 ML)
--

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.