

Sample menu - subject to change

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

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.

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

Bombay Sapphire 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

Janneau Grand Armagnac 40% 9.5

Cognac Courvoisier V.S 40% 9

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.