



WEEKEND MENU

BRUNCH

10.00am to 4.00pm - Saturday & Sunday

Coconut Yogurt & Seasonal Berries 8 VE N GF
with micro mint, crushed pistachio, raspberry and rose water ice tea

Wild Mushroom & Avocado Omelette 9
infused with truffle oil, sprinkled with toasted pumpkin & sunflower seeds - served with sourdough bread & butter

Shakshuka 14
poached organic eggs, tomato, red peppers, matbucha, served with mediterranean salad with citrus vinaigrette dressing, flatbread & schoog (Yemenite chilli sauce)

Avocado Toast 8 VE
sourdough toast topped with avocado & toasted sunflower seeds

Egg Florentine 9
poached organic eggs, wilted spinach, avocado & hollandaise on muffin

Banana & Berry Pancakes 8 VE
American-style pancakes with berries, bananas, maple syrup

Huevos Rancheros 12
wheat tortilla topped with re-fried beans, organic fried eggs, Columbian Aji salsa, green jalapeno, coriander & chilli relish

ALL DAY MENU

11am - 9.30pm last order - Saturday & Sunday

SHARING & STARTERS

Rye Sourdough Bread 4 VE
Malden salt, EVO oil, balsamic

Korean Fried Cauliflower 7 VE
with sesame & lime dip

Burrata & Tomato 10 GF N
toasted hazelnuts, chimichurri sauce

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

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

Jackfruit Tostada 9 VE
Chipotle marinated jackfruit, crispy corn tortilla, coriander & lime sauce, pickled red onions, black bean purée

Truffle & Mushroom Arancini 9 VE
crispy rice balls flavoured with truffle oil

MAINS

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

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

PIZZERIA

Margherita 12
tomato, mozzarella, fresh basil

Napoli 10 VE
tomato, oregano, garlic, jalapeños chilli, EVO oil

Contadina 14
tomato, mozzarella, grilled Mediterranean vegetables marinated in lemon zest, olives, basil & EVO oil

Bosco 15
wild mushrooms and smoked stracciatella cheese with truffle salsa, rocket leaves

Caprino 14
goat's cheese, beetroot carpaccio, fresh fig, drizzled with balsamic cream, micro basil

Piccante 14
tomato, mozzarella, vegan 'nduja, aubergine, jalapeño chilli

SIDES

Raw Salad 5 VE GF
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

Rosemary Salted Fries 4 VE

DESSERTS

Chocolate and Orange 7 VE GF N
dark chocolate mousse served on orange frangipane, served with spiced orange sauce

Baileys Cheesecake 8 GF
served with hazelnut praline and caramel

Honey & Thyme Pudding 7
caramel sauce and honeycomb ice cream

Tiramisu 7 VE
served with mocha cream

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

fight 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.