



Menu

SHARING & STARTERS

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

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

Korean Fried Cauliflower 8 VE
with sesame & lime dip

Potato Croquette 9
filled with smoked stracciatella cheese, served with ratatouille & aioli

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

Miso Glazed Aubergine 10 VE N
with toasted cashew nuts, Ponzu sauce, micro coriander, sesame seeds

Baked Camembert 16 VE (suitable to share)
Artyvegan truffle & garlic Young Cam baked with white wine and rosemary, served with mâche salad in creamy mustard dressing and sourdough toast

MAINS

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

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 Sake teriyaki & sesame dressing

The Gate Beetroot Burger 16 VE
beetroot patty topped with applewood smoke cheddar, bbq oyster mushroom, garlic mayo & pickled cabbage, served with raw salad

Red Thai Curry 16 VE GF
with baby corn, mange tout, tofu, shiitake mushrooms, sweet potatoes, served with Thai fragrant rice

Tortillas 18 VE
filled with smoked jackfruit, black bean & sweet potato, served with corn & achiote purée, guacamole & sour cream

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

Chunky Herb Polenta Chips 4 VE
with garlic & lemon aioli

Sweet Potato Wedges 4 VE
with harissa mayonnaise

Rosemary Salted Fries 4 VE

PROSECCO MENU

2 COURSES £16.75 | 3 COURSES £19.75
Available 12noon - 2.30pm Wednesday - Friday

APERITIF

Glass of Prosecco (125ml)

STARTERS (choice of)

Potato Croquette
filled with smoked stracciatella cheese, served with ratatouille & aioli

Burrata & Tomato GF N
toasted hazelnuts, chimichurri sauce

Korean Fried Cauliflower VE
with sesame & lime dip

MAINS

The Gate Beetroot Burger 16 VE
beetroot patty topped with applewood smoke cheddar, bbq oyster mushroom, garlic mayo and pickled cabbage, served with raw salad

Red Thai Curry VE GF
with baby corn, mange tout, tofu, shiitake mushrooms, sweet potatoes, served with Thai fragrant rice

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

DESSERTS

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

Tiramisu VE
served with Kahlua mocha cream

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		
Prosecco, La Cavea, Veneto Italy, 11.5%	7	30
An elegant bouquet of pear and white peaches		
Piper-Heidsieck, Champagne, Reims, France, 12%	12	62
Intense notes of almonds & fresh hazelnuts		

WHITE WINES

	Glass	Carafe	Bottle
	125ml	500ml	750ml
Light and crisp			
Macabeo, Molinico Loco, Murcia, Spain, 2020 12.5%	4.5	18	22
Intense aromas of pear, apple & citrus with a fresh acidity			
Pinot Grigio, Alpha Zeta, Veneto Italy 2019 12%	5.5	22	28
Lemony aromas, ripe peach & pear for a delicate classic			
Gavi di Gavi, Terre Antiche, Piemonte, Italy 2020 12.5%			35
Delicate hints of lime zest, apple & nuts			
Floral & fresh			
Grenache Blanc IGP, Languedoc, France, 2019 13%	5	20	26
Lovely depth of flavour with an attractive lifted nose			
Picpoul De Pinet, Languedoc, France, 2020 13%			30
A touch of citrus & green apple, a bouquet of white flowers			
Colombard, Judean Hills, Segal, Israel 2018 11%	6	24	32
A kosher wine with aromas of white pear & tropical fruit			
Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand, 2020 13%			37
Intense blackcurrant & lemongrass on the nose, passionfruit and melon highlights			
Rich & full			
Chardonnay, Curico Valle Central, Chile 2019 13.5%	5.5	22	28
Ripe citrus, peach & pineapple, hints of vanilla			
Chenin Blanc, Liberty Fairtrade, Western Cape, S.A. 2020 13.5%			27
Tropical hints of guava & passion fruit, fresh & long finish			
Macon-Villages, Domaine Perraud, Burgundy, France 2019 13%			42
Rich body, hints of ripe melon & pineapple			

ROSE WINES

	Glass	Carafe	Bottle
	125ml	500ml	750ml
Monastrell Rosado, Murcia, Spain 2019 12.5%	4.5	18	22
Intense pink colour, ripe flavours of cherries, strawberries & peach			
Pinot Grigio Rosato, Monteforte, Italy 2020 12%	5.5	22	28
Juicy & delicate with perfumes of red cherries & strawberries			

RED WINES

	Glass	Carafe	Bottle
	125ml	500ml	750ml
Light-bodied			
Monastrell, Molinico Loco, Murcia, Spain, 2019 13.5%	4.5	18	22
Beautiful vibrant red, notes of red plums & berries			
Nero d'Avola, Mandrarossa, Sicily, Italy 2019 13.5%	5.5	22	28
Velvety palate, dark cherries, hints of violets			
Pinot Noir, IGP Pays d'Oc, Languedoc, France 2019 12.5%			35
Perfumed, elegant, soft-bodied			
Medium-bodied			
Merlot Grenache, IGP Pays d'Oc, Languedoc, France 2019 13%			25
Smooth palate with supple tanins, aromas of ripe plum & cherries			
Malbec, Mendoza, Kaiken Clasico, Argentina 2018 14%			29
Deep & intense wine, ripe berries finish			
Argaman, Judean Hills, Segal, Israel 2017 12.5%	6	24	32
Kosher wine with a wide array of ripe red fruit, smooth tanins			
Organic Chianti, Poggiotondo, Tuscany, Italy 2019 14% ○			42
Ripe cherries with a fresh acidity on the finish			
Full-bodied			
Dao Tinto, Duque de Viseu, Portugal 2019 13.5%	5	20	26
Spicy complexity of red berries and oaky aromas			
Rioja Crianza, Gran Dominio, Spain 2017 13.5%	6	24	32
Full with a velvety structure & elegant spiciness			
Shiraz Viognier, McLaren Vale, Willunga 100S. Australia 2018 14%			38
Rich & luscious wine, intense aromatics, dark black berry fruits			

COCKTAILS

- Kir Royal 8**
creme de cassis, prosecco
- Aperol Spritz 8**
aperol, prosecco, Fever Tree soda
- Raspberry Bellini 8**
raspberry purée, prosecco
- Elderflower Bellini 8**
elderflower cordial, prosecco
- Mimosa 8**
fresh squeezed orange juice, prosecco

NON-ALCOHOLIC SPRITZ

- Everleaf Non-Alcoholic Spritz 7**
Choice of: Forest (complex & bittersweet),
Mountain (vibrant & aromatic),
Marine (crisp & refreshing)
All served with Fever Tree Light Tonic Water

MOCKTAILS

- 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

FRESH JUICES

- Orange 4
- Orange & Grapefruit 4
- Grapefruit 4
- Red/Green Apple 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
- Lucky Saint Unfiltered Lager (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

WATER

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

○ 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.