

Desserts

Dark Chocolate Sphere 10 VE GF

william pear puree, chocolate mousse, chocolate crumble, chocolate sauce

Mandarin Cheesecake 8 VE GF

passionfruit sauce

Cannoli 8 VE N

filled with vanilla mousse, served with caramel sauce, hazelnuts, honeycomb

Apple, Cinnamon & Raisin Crumble 7 VE GF

with vanilla icecream

Carrot Cake 7 VE N

lemon icing, kumquat & cardamon compote

Ice Cream & Sorbets 6 (two scoops) VE

please ask your server for available flavours

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Please advise 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 before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. A discretionary service charge of 12.5% will be added to your bill. Service charge is shared amongst all staff. The Gate is a cashless business.

Aperitifs & Digestifs

Amaretto Disaronno 28% 7.5
Tia Maria 20% 7.5
Cointreau 40% 7.5
Frangelico 20% 7.5
Contratto Bitter 22% 7.5
Dolin Rouge Vermouth 16% 7.5
Aperol 11% 7.5

Fortified

Sandeman Unfiltered Late Bottled Vintage Port 19.5% 5
Janneau Grand Armagnac 40% 9.5
Cognac Courvoisier V.S 40% 9

Tea & Coffee

Oat, Soya & Almond milk available

Espresso		Americano	4
single	3	Flat white	4.5
double	5.5	Latte	4.5
Macchiato		Cappuccino	4.5
single	3	Mocha	5
double	3.5	Hot Chocolate	5

Decaffeinated coffee available on request

Tea selection - Pot 4.5

English Breakfast, Earl Grey, Green, Red Berry,
Peppermint, Fresh Mint, Fresh Lemon, Fresh Lemon & Ginger

All measures are listed as 50ml unless otherwise stated

all our straws are bio-degradable | all our drinks are vegan

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