

SHARING & STARTERS

House Bread 4 VE
Maldon Salt, EVO, balsamic

Mixed Italian Olives 4 VE GF
marinated in chilli, lemon & herbs

Smoked Artichoke Tart 9 VE
lovage pesto, cherry tomato and balsamic vinegar salsa

Grilled Asparagus 9 VE GF N
garlic aioli, roasted hazelnuts

Beetroot Terrine 10 VE N
rainbow beetroot layered with dill mascarpone, served with an apple, celery and walnut salad, creamy mustard dressing

Risotto Cake 9 VE GF
pan fried, stuffed with Beluga lentil ragu, arrabiata sauce and arugula leaves

Grilled King Oyster 10 VE N
marinated in harissa, with crispy lettuce, quinoa salad, pea and mint purée

Crispy Courgette Flower 10.5 VE N
filled with spinach and homemade ricotta, with toasted pine nuts, buckwheat & tomato salad, preserved lemon aioli

Aubergine Carpaccio 8.5 VE GF N
pistachio, rose petals, tahini, pomegranate molasses, coriander

MAINS

Mexican Plate 17 VE GF
refried black beans, jackfruit in chipotle, sweetcorn salad, guacamole, coriander rice, tostada, spicy red mole

Caesar Salad 15 VE
Cos lettuce with 'chicken', cherry tomatoes, capers, homemade creamy Caesar dressing, garlic and thyme croutons, finished with crispy bacon, grated parmesan

Chipotle Wild Mushrooms 17.5 VE GF
sautéed with shallots and thyme in creamy chipotle sauce, served with polenta cake and grilled courgette ribbons

The Gate Burger 16.5 VE
crispy lettuce, tomato, red onion, gherkins, beetroot relish, served with french fries

Cordon Bleu 19 VE
Breaded seitan steak, filled with cheddar and bacon, with herb crushed potatoes, creamy truffle sauce, sprouting broccoli

Moussaka 16 VE GF
Layered potatoes, aubergine, lentil & mushroom ragu, baked and finished with white sauce and grated mozzarella, served with Feta and black olive tapenade

SIDES

Sauteed Tenderstem Broccoli 6 VE GF
sesame & lime dressing

Herb Crushed Potatoes 5 VE GF

Green Leaf Salad 4 VE GF
lettuce, red onion, cucumber, tomato, served with a creamy mustard dressing

Chunky Herb Polenta Chips 5 VE
with garlic & lemon aioli

Sweet Potato Wedges 4 VE
with harissa mayonnaise

Rosemary Salted Fries 4 VE

VE vegan | GF gluten free | N contains nuts

Please be advised we operate a cashless business. 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.