

## BITES & SHARING

**Mixed Italian Olives 3 GF**  
marinated in lemon & herbs

**Black Olive Bread 3**  
served with baba ganoush

## STARTERS

*Please ask us about our soup of the day!*

**Avocado & Beetroot Tartare 8.5 VE GF**  
lilliput caper, shallot & cider vinaigrette

**Crispy Marinated Tofu 8 VE**  
fried tofu marinated in maple syrup & soy sauce with a quinoa, avocado & tomato salsa, coriander & lemon dressing

**Miso Glazed Aubergine 8.5 VE N**  
half aubergine roasted & glazed with miso sauce, topped with toasted cashew nuts, ponzu sauce, micro coriander, sesame seeds

**Artichoke Terrine 8 VE N**  
truffle & hazelnut infused artichoke, semi-dried tomato & basil salsa, grilled bread

**Courgette Flower 9.5 VE**  
filled with homemade ricotta, roasted butternut, basil & semi-dried tomatoes, served with beluga lentils & aioli

**Potato Cake 7.5 VE GF**  
mustard-seed pan-fried potato cake filled with spiced vegetables, served with a sweet tamarind sauce, pear & coriander chutney

**Couscous & Feta Fritters 8**  
with a Moroccan-spiced carrot purée

**Raw Asian Salad 8 VE GF N**  
green mango & green papaya, mouli, baby corn, mange-tout, pak choi, coriander & mint, in a lightly spiced Thai dressing with crushed cashews

## MAINS

**Aubergine Teriyaki 16.5 VE**  
grilled aubergine layered with shiitake mushrooms & wasabi duxelles, coriander pesto, peppers, served with teriyaki noodles, mango & pickled ginger salsa

**Green Dragon 13.5 VE**  
salad of glazed tofu, avocado, sweet potato, red cabbage, pak choi, daikon, carrot, peppers, with teriyaki & sesame dressing

**Tortillas 14 VE**  
filled with sweet potato, corn, coriander, spring onion, & chilli, served with black bean & chipotle puree, guacamole, sour cream

**Wild Mushroom Risotto Cake 16 VE GF**  
sauté girolle, pleurote & Paris brown, served on a pan fried risotto cake, finished with a creamy cep sauce, rocket & lemon truffle dressing

**Green Thai Curry 14.5 VE GF**  
spiced coconut curry with tofu, snow peas, lotus root, pak choi, shiitake mushroom, baby corn & sticky rice

**Goat's Cheese & Beetroot Ravioli 16 N**  
filled with sundried tomato, leeks, pine nuts & basil, served with sage butter, braised spinach & golden beetroot

**Tagine 14 VE N**  
green & yellow courgette, cauliflower, pumpkin, chickpeas, apricots, pomegranate, pistachios & herb couscous salad, served with pickled lemons & s'chug

**The Gate's Beetroot Cheese Burger 14 VE**  
pretzel bun, smoked tomato relish, cornichons & raw vegetable salad with wholegrain mustard & maple dressing (with vegan cheese or mature cheddar) **Add guacamole £1.50**

## SIDES

**Chunky herb polenta chips 4 VE**  
with garlic aioli

**Mixed green beans 4 VE GF**  
with chilli & garlic oil

**Cauliflower 4 VE GF N**  
with smoked paprika tahini, pomegranate & pinenuts

**Roasted spiced sweet potato wedges 4 VE**  
with sour cream

**Rocket salad, blushed tomatoes 4 VE GF**  
with balsamic reduction

### LUNCH & EARLY EVENING MENU

**2 courses £15.75 | 3 courses £18.75**  
with a glass of Prosecco or a freshly squeezed juice  
Served Monday-Friday 11:30am-6:30pm

#### STARTERS

Soup of the Day **VE GF**  
Crispy Marinated Tofu **VE**  
Potato Cake **VE GF N**

#### MAINS

Tortillas **VE**  
The Gate's Beetroot Cheese Burger **VE**  
Tagine **VE N**

#### DESSERTS

Peanut Butter Brownie **VE N**  
Strawberry Eton Mess **VE GF**  
Mango Cheesecake **VE GF N**

*Orders must be placed by 6.30pm. Available to parties of 8 guests maximum. Cannot be pre-booked. Not available in conjunction with any other offer. Subject to availability.*

**VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS**

*Some of our dishes can be made without nuts or gluten, please ask your server before ordering. Allergen information is available upon request, please inform your server before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. Our recipes can't be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.*

## SPARKLING & CHAMPAGNE

	Glass	Bottle	
	125ml	750ml	
Non-vintage Prosecco, Stelle d'Italia Veneto, Italy   11%	7	30	
Brut Mosaique, Champagne Jacquart Champagne Reims, France   12.5%		68	

## WHITE WINE

	Glass	Carafe	Bottle
	175ml	500ml	750ml
Macabeo, Molino Loco Murcia, Spain, 2018   12%	6.5	17	21
Pinot Grigio, Madregale, Cantina Tollo Abruzzo, Italy, 2017   12.5%	7	19	23
Chenin Blanc, Good Hope <b>O</b> Stellenbosch, South Africa, 2018   13%	7.5	21	25
Riesling, Reserve, Andre Scherer <b>O</b> Alsace, France, 2017   12.5%			29
Picpoul De Pinet, Mirande Languedoc, France, 2018   13%	8.5	25	31
Gavi Le Marne, Marne Bianco <b>O</b> Piemonte, Italy, 2017   12%			34
Sauvignon Blanc, Tinpot Hut Marlborough, New Zealand, 2018   13%	9	28	36
Grüner Veltliner, Handcrafted by Martin & Anna Arndorfer <b>N</b> Straßertale, Austria, 2018   11.5%			38.5
Albariño San Campio, Terras Gauda Galicia, Spain, 2017   12.5%			44

## ROSE WINE

	Glass	Carafe	Bottle
	175ml	500ml	750ml
Rosa Bianca Pinot Grigio Rosato Fossalta di Piave, Italy, 2018   12%	7	19	23
Carteron Élégance <b>O</b> Côtes de Provence, France, 2017   12.5%			33

## RED WINE

	Glass	Carafe	Bottle
	175ml	500ml	750ml
Monastrell, Molino Loco Murcia, Spain, 2017   13.5%	6.5	17	21
Merlot, Arcano Central Valley, Chile, 2018   13%	7	20	24
Rioja Crianza Ramon Bilbao Rioja, Spain, 2016   14%	7.5	21	26
Grenache/Syrah, Cuvée des Galets, Estezargues <b>O</b> Rhône, France, 2018   14%	8.5	23	28
Montepulciano/Sangiovese, Rosso Piceno, Bacchus Ciu Ciu <b>O</b> Marche, Italy, 2017   13.5%			29
Tragolargo Monastrell, Bodegas Vinessens Alicante, Spain, 2017   13.5%			35
Cabernet Sauvignon, Vinum Stellenbosch, South Africa, 2014   13.5%			35.5
Malbec Clásico, Kaiken Mendoza, Argentina, 2017   13.5%	9	28	36
Pinot Noir, Yealands Estate Awatere Valley-Marlborough, New Zealand, 2017   13%			42

## COCKTAILS

### Elderflower & Lemon Collins 11

Sipsmith Lemon Drizzle, St Germain, lemon

### English '75 11

Sipsmith London Dry Gin, prosecco, lemon

### Peach Bellini 8

peach purée, prosecco

### Negroni 9

gin, campari, vermouth rosso

### Espresso Martini 10

vodka, coffee liqueur, espresso

### Old Fashioned 11

Four Roses bourbon, angostura bitters, sugar

### Le Boss Margarita 11

jalapeño infused tequila, Cointreau, lime, agave

### Aperol Spritz 8

aperol, prosecco, Fever Tree soda

### Summer Cup 10

Sipsmith London Cup, Fever Tree Lemonade

## MOCKTAILS

### Apple Mojito 5

pressed apple juice, lime, sugar, soda

### Ginger Spritz 4

ginger, lemon juice, soda

### Virgin Mary 5

tomato juice, vegan Worcestershire sauce, tabasco, celery

### Elderflower Fizz 4

elderflower cordial, cucumber, soda

### Homemade seasonal lemonade 3

still or sparkling

## FRESHLY SQUEEZED JUICES

Orange & pink grapefruit 4

Pear & lime 4

Carrot, apple & ginger 4

Tangy apple & lemon 4

Carrot, ginger, beetroot & celery 4

Green apple, cucumber & celery 4

## BEER & CIDER

Freedom Organic Helles Lager (330ml) 4.8% **O** 5

Freedom Pale Ale (330ml) 4.2% 5

Peroni (330ml) 5.1% 5

Wild Beer Co. Epic Saison (330ml) 5% 5.5

Luscombe Devon Cider (320ml) 4.9% 5.5

Westons Wyld Wood Organic Cider (500ml) 6% **O** 6

## SOFT DRINKS

Coca Cola 2.5

Diet Coke 2.5

## WATER

BELU MINERAL WATER (all profits to clean water projects):

Still or sparkling 3.75 (750 ML) 1.95 (330 ML)

## All our wines are vegan!

All our wines, including our Prosecco and Champagne, are vegan and have been especially selected to complement plant-based food

**O** 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