

MOCKTAILS

MO - TEE - TO Green sencha loose leaf tea cold brewed, with fresh lime, mint, dash of CBD bitters and soda	7.50
ROSEHIP & HIBISCUS SPRITZ Rosehip & hibiscus loose leaf tea, cold brewed, with raspberries, soda and dash of lemonade	7.50
VIRGIN BRAMBLE Seedlip spice, raspberries, blackberries, blueberries, mint, sugar syrup, lemon juice topped with a dash of soda	6.00

PRESS DETOX SMOOTHIES

LEAN GREEN Kale, spinach, celery, romaine, cucumber, ginger, lemon	5.95
SUPER GREEN Apple, banana, cucumber, spinach, lemon, avocado, guarana, moringa, cayenne	5.95
SUPER BERRY BOOST Apple, banana, coconut water, strawberry, blueberry, raspberry, coconut milk, lime	5.95

COLD PRESSED JUICES

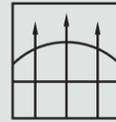
SWEET CITRUS Orange, lemon, tangerine, grapefruit, turmeric, cayenne, black pepper	4.95
CLEAN CARROT Carrot, orange, apple, ginger	4.95
CLEAN BEET Beetroot, apple, lemon, ginger	4.95
OTO CBD BITTERS: Add a few dashes of your drinks £1 for 3 dashes	

'REAL' KOMBUCHA

'DRY DRAGON' Brewed from Dragonwell, a pan roasted tea from around Longjing village, China, grassy and crisp, hints of Sauvignon	4.95
'ROYAL FLUSH' Brewed from First Flush Darjeeling, which is the Champagne of Teas, with notes of rhubarb and peach. For the Prosecco lovers	4.95
'SMOKEHOUSE' Smokey Black Yunnan Tea from China, with hints of apples and caramel with no added caramel or apples. For the rum & ginger lovers	4.95

TRUESTART COFFEE

CLASSIC COFFEE / COCONUT & VANILLA / CHILLI-CHOC	4.95
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THE GATE

KITCHEN · BAR · TERRACE

JANUARY VEGAN MENU

£14.95 for 2 courses or £18.95 for 3 courses

(or order as individually priced)

STARTERS

JAPANESE BROTH Tempura oyster mushrooms & miso soup	5.00
AVOCADO & BEETROOT TARTARE Lilliput caper, shallot & cider vinaigrette	6.50

MAINS

VEGAN SHEPHERD'S PIE Mushrooms, lentils, red miso gravy	12.50
GARDEN MEZZE Baked aubergine, beetroot humous, pickled raw slaw, smoked tofu, tzatziki and harissa sun blushed olives, grilled flat breads	13.00
CHAR-GRILLED CAULIFLOWER STEAK Cauliflower with roasted beetroot, carrots, mushrooms & kale with onions & capers	13.50
SUPER RAW BOWL Edamame, spinach, avocado, mixed cherry tomatoes & beetroot humous	10.00

DESSERTS

CLEMENTINE CAKE Pistachio, blood orange sorbet	5.50
STICKY TOFFEE PUDDING Steamed date pudding served with a caramel sauce & vanilla ice cream	5.50

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the staff and independently from the business.

BEER

LIBERA PERONI, ITALY	330ML	0%	3.95
ERDINGER ALKOHOLFREI, GERMANY	500ML	0.5%	5.00
PERONI GLUTEN FREE, ITALY	330ML	5.1%	4.50

FIZZ

SCAVI&RAY NON-ALCOHOLIC SPUMANTE, ITALY			25.00
ORGANIC PROSECCO FIORI DI CAMPO, ITALY	7.00		38.00
ORGANIC LANSON 'GREEN LABEL' CHAMPAGNE			95.00
COPENHAGEN SPARKLING TEA BLA, SWEDEN			33.00

VEGAN ORGANIC WHITE

MACABEO AUTENTICO, SPAIN	5.00		19.00
PINOT GRIGIO MEET THE ECOLOGIST, SA	7.00		29.00
SAUVIGNON BLANC URLAR, NEW ZEALAND	9.00		34.00
CHARDONNAY BONTERRA, CALIFORNIA USA	10.00		40.00

VEGAN ORGANIC RED

BOBAL-TEMPRANILLO AUTENTICO, SPAIN	5.00		19.00
NERO D'AVOLA VINUVA TERRE SICILLIANE, ITALY	6.00		24.00
PINOT NOIR LUC, FRANCE	9.00		34.00
MALBEC-CABERNET PURO, ARGENTINA	10.00		40.00

VEGAN ORGANIC ROSÉ

BOBAL AUTENTICO, SPAIN	5.00		19.00
PAS DU MOINE, PROVENCE, FRANCE	8.00		33.00

SERIOUS SOFTS

FENTIMANS 'LIGHT' Rose Lemonade or Sparkling Elderflower			2.95
'MONTE ROSSO' Italian style non-alcoholic spritz, using Italian cranberry and grapefruit.			3.50