

THE GATE

KITCHEN • BAR • TERRACE

APERITIFS

ORGANIC PROSECCO FIORI DI CAMPO	7.00/38.00
FINO SHERRY, MIRA LA MAR, JEREZ	4.50
AMONTILADO SHERRY, MIRA LA MAR, JEREZ	4.50
MANZANILLA SHERRY, MIRA LA MAR, JEREZ	4.50
NEGRONI	8.00
BOMBAY GIN, MARTINI RISERVA RUBINO, CAMPARI, ORANGE TWIST	

NIBBLES & BITES

MIXED GREEK OLIVES (VG)	3.00
HOMEMADE FOCACCIA (VG) ROSEMARY OIL	3.50
CALAMARI SAFFRON AIOLI	4.00
PARMESAN ARANCINI WITH KIMCHI KETCHUP	4.00

GRILLS

GATE BURGER	14.00
8OZ BEEF BURGER, CHIPOTLE MAYO, TOMATO & RED PEPPER RELISH, LETTUCE, TOMATO, GHERKINS, CHEESE, CRISPY ONIONS, FRIES	
STEAKS - ALL SERVED WITH FRIES	
RIBEYE 10OZ	28.00
10OZ RUMP	21.00
FILLET 8OZ	30.00
SAUCES: PEPPERCORN, BÉARNAISE (V), BONE MARROW GRAVY, GARLIC BUTTER (V), BLUE CHEESE SAUCE	2.00

STARTERS

BUTTERED SMOKED CHICKEN TERRINE PICKLED GIROLLES, TOASTED BRIOCHE	7.00
TIGER PRAWNS ROASTED RED PEPPER, WHITE WINE & GARLIC BUTTER WITH	7.00
GRILLED CIABATTA	
STEAK TARTARE EGG YOLK, CORNICHONS, SHALLOTS & CAPERS	9.00
PAN SEARED SCALLOPS MAPLE CURED BACON & PEA PUREE	10.00
GARDEN MEZZE (VG) BAKED AUBERGINE, BEETROOT HUMOUS, CARROTS, TZATZIKI & HARISSA SUN BLUSHED OLIVES, FLAT BREADS	9.00

MAINS

HARBOUR'S BEER BATTERED COD CHIPS, MUSHY PEAS & PICKLES	15.00
BRAISED PORK BELLY SAUTÉ POTATOES, RED ONION, PANCETTA, BUTTERED KALE & RED WINE SAUCE	16.00
GRILLED WHOLE LEMON SOLE BURNT BUTTER WITH PARSLEY, CHILLI, CAPERS, LEMON, SAMPHIRE	23.00
SEAFOOD BURGER TOASTED BRIOCHE BUN, AVOCADO, CHILLI SAUCE, RAW CARROT & TRIPLE COOKED CHIPS	16.00
KALE TAGLIATELLE (V) GOAT'S CHEESE & NUTTY PESTO	14.00
SUPERFOOD SALAD (VG) AVOCADO, EDAMAME, SPINACH, MIXED CHERRY TOMATOES ADD CHICKEN OR SALMON	9.00 4.00

SIDES

TRUFFLED MAC N CHEESE (V)	5.00
SKINNY FRIES (V)	3.50
TRIPLED COOKED FAT CHIPS (V)	4.00
SWEET POTATO FRIES (V)	4.00
CREAMED SPINACH (V)	4.00
GREEN MARKET SALAD (VG)	4.00
TOMATO, BASIL & SHALLOT SALAD (VG)	4.00

DESSERTS

RHUBARB & CUSTARD ETON MESS (V)	6.00
STICKY TOFFEE PUDDING (VG) WITH VANILLA ICE CREAM	6.00
BANANA SOUFFLÉ (V) TOFFEE SAUCE	6.00
SALTED CARAMEL & CHOCOLATE GANASH TART (V) WITH STRAWBERRY ICE CREAM	7.00
CHEESE BOARD	7.00

COFFEE & TEA

NEWBY LOOSE LEAF TEA	PER POT 4.00
ENGLISH BREAKFAST TEA / JASMINE BLOSSOM / EARL GREY / GREEN SENCHA / PEPPERMINT / CHAMOMILE (ASK FOR FULL RANGE)	
HOT CHOCOLATE	4.00
COFFEE 100% ARABICA - ESPRESSO	2.50
AMERICANO / DOUBLE ESPRESSO	3.50
CAPPUCCINO / LATTE / FLAT WHITE	3.75
ADD SYRUP - CINNAMON, GINGERBREAD, VANILLA, CARAMEL	0.50
LIQUEUR COFFEES - IRISH / FRENCH / GAELIC / TIA MARIA	7.50
TRUE START COLD BREW COFFEE	5.00
CLASSIC COFFEE / COCONUT & VANILLA / CHILLI-CHOC	
'REAL KOMBUCHA	5.00
'DRY DRAGON' / 'ROYAL FLUSH' / 'SMOKEHOUSE'	

(v) - vegetarian / (vg) - vegan

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 10% is added to the total bill and divided fairly between the staff and independently from the business.

COCKTAILS

SNOWFLAKE 9.00
SIPSMITH LEMON DRIZZLE VODKA, MOZART VANILLA,
GINGERBREAD SYRUP AND CINNAMON

CHOCOLATE ORANGE MARTINI 9.00
SIPSMITH ORANGE & CACAO GIN, REGAL ROGUE VERMOUTH,
CHOCOLATE BITTERS, CITRUS SPRAY

MOJITO 9.00
BACARDI CARTA BLANCA, MINT, LIME & SODA

GRAPEFRUIT MARGARITA 9.00
EL JIMADOR TEQUILA BLANCO, HIBISCUS SUGAR, COINTREAU,
PINK GRAPEFRUIT, LIME JUICE, PINK SALT RIM

COSMOPOLITAN 9.00
FINLANDIA VODKA, COINTREAU, CRANBERRY & LIME JUICE

HONEY APPLE 9.00
MONKEY SHOULDER WHISKY, HONEY, LEMON JUICE, APPLE
JUICE, A PINCH OF CINNAMON

CHAMBORD ROYALE 10.00
CHAMBORD AND CHAMPAGNE

THE GATE SPRITZ 11.00
SIPSMITH LONDON DRY GIN, APEROL, ROSE SYRUP, LEMON
JUICE, GRAPEFRUIT, PROSECCO TOP

ROSEHIPSTER 15.00
HENDRICKS GIN, RASPBERRY GIN, ROSEHIP AND HIBISCUS
TEA INFUSION, MIXED TEA INFUSION, ROSE SYRUP, BITTERS,
RASPBERRIES AND VIOLA FLOWERS, TOPPED WITH PROSECCO

LOW & NO

FENTIMANS 'LIGHT' - ROSE LEMONADE / SPARKLING ELDERFLOWER 3.00

'MONTE ROSSO' - ITALIAN STYLE NON-ALCOHOLIC SPRITZ,
CRANBERRY, GRAPEFRUIT 3.50

PRESS DETOX SMOOTHIES

LEAN GREEN - KALE, SPINACH, CELERY, ROMAINE, CUCUMBER,
GINGER, LEMON 6.00

SUPER BERRY BOOST- APPLE, BANANA, COCONUT WATER,
STRAWBERRY, BLUEBERRY, RASPBERRY, COCONUT MILK, LIME 6.00

COLD PRESS JUICES

SWEET CITRUS - ORANGE, LEMON, TANGERINE, GRAPEFRUIT,
TURMERIC, CAYENNE, BLACK PEPPER 5.00

CLEAN BEET - BEETROOT, APPLE, LEMON, GINGER 5.00

MOCKTAILS

MO-TEE-TO - GREEN SENCHA LOOSE LEAF TEA COLD BREWED,
WITH FRESH LIME 7.50

ROSEHIP & HIBISCUS SPRITZ - ROSEHIP & HIBISCUS LOOSE LEAF
TEA, COLD BREWED WITH RASPBERRIES, SODA AND DASH OF LIME 7.50

VIRGIN BRAMBLE - SEEDLIP SPICE, RASPBERRIES, BLACKBERRIES,
BLUEBERRIES, MINT, SUGAR SYRUP 6.00

OTO CBD BITTERS - ADD A FEW DASHES TO YOUR JUICE OR MOCKTAIL 1.00

CHAMPAGNE

	125ML	BOTTLE
PROSECCO, LA PIEVE, EXTRA BRUT, VENETO, ITALY, NV		35.00
ORGANIC PROSECCO FIORI DI CAMPO, ITALY*	7.00	38.00
BACCHUS, CHAPEL DOWN, KENT, ENGLAND		39.50
SPARKLEHORSE, CHENIN BLANC MCC, K FORRESTER, BRUT, SA		42.00
VEUVE PASQUEIRS, BRUT, CHAMPAGNE, FRANCE	8.95	52.00
ORGANIC LANSON 'GREEN LABEL' CHAMPAGNE*		95.00
DOM PÉRIGNON, BRUT, CHAMPAGNE, FRANCE		225.00
COPENHAGEN SPARKLING TEA BLA, SWEDEN, (0% ABV)		33.00

WHITE WINE

	175ML	BOTTLE
MACABEO AUTENTICO, SPAIN*	5.00	20.00
PICPOUL DE PINET, BEAUGARAN, LANGUEDOC, FRANCE	6.50	26.00
PINOT GRIGIO, BOIRA, ORGANIC, VENETO, ITALY*	8.00	32.00
SAUVIGNON BLANC, LAND MADE, MARLBOROUGH, NEW ZEALAND	8.00	32.00
CHENIN BLANC, K FORRESTER, STELLENBOSCH, SA	8.00	32.00
GORABIE TXAKOLI, ASTOBIZA, ARABAKO TXAKOLINA, SPAIN	8.70	36.00
CHABLIS, DOMAINE DE BIÉVILLE, BURGUNDY, FRANCE	10.50	42.00
SHORELINE, LYME BAY, DEVON, ENGLAND		42.00
SANCERRE, INSOLITE FRANCK MILLET, LOIRE, FRANCE		55.00
CHARDONNAY, 'BATELEUR', DEWETSHOF, ROBERTSON, SA		79.50
PULIGNY-MONTRACHET, CHAVY, BURGUNDY, FRANCE		85.00

RED WINE

	175ML	BOTTLE
BOBAL-TEMPRANILLO AUTÉNTICO, UTIEL-REQUINA, SPAIN*	5.00	20.00
NERO D'AVOLA VINUVA TERRE SICILLIANE, ITALY*	5.90	24.00
MONTEPULCIANO D'ABRUZZO, TORRE DEL COLLE, ABRUZZO, ITALY	7.00	28.00
CARMENERE RESERVA, BLOCK 13, LA PLAYA, COLCHAGUA, CHILE	7.25	29.00
PINOT NOIR LUC, FRANCE*	8.00	32.00
RIOJA EDICIÓN LIMITADA, RAMÓN BILBAO, RIOJA ALTA, SPAIN	8.50	34.00
MALBEC-CABERNET PURO, ARGENTINA*	10.00	40.00
BAROLO, FONTANAFREDDA, 'SERRALUNGA D'ALBA', PIEMONTE, ITALY		66.00
CH. DURFORT VIVENS, LES RELAIS DU DURFORT-VIVENS, MARGAUX, FRANCE		77.00
PINOT NOIR, 'MARIONS VINEYARD', SCHUBERT, WAIRARAPA, NZ		85.00
CHATEAUNEUF-DU-PAPE, DOMAINE DE LA JANASSE, FRANCE		88.00
CHATEAU BATAILLEY, PAUILLAC, BORDEAUX, FRANCE		99.00
THE HENLEY SHIRAZ, GEOFF MERRIL MCLAREN VALE, AUSTRALIA		125.00
SAINT-JULIAN, CHATEAU TALBOT, BORDEAUX, FRANCE		145.00

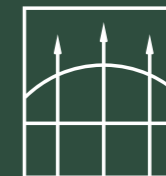
ROSÉ WINE

	175ML	BOTTLE
BOBAL AUTENTICO, SPAIN*	5.00	20.00
LOU ROSÉ, COMMANDERIE DE PEYRASSOL, PROVENCE, FRANCE	8.75	35.00
LALOMBA ROSÉ, RAMON BILBAO, RIOJA, SPAIN		46.00

* ORGANIC

DRAUGHT LAGER & ALE

	ORIGIN	ABV	HALF	PINT
MEANTIME LONDON PALE ALE	ENGLAND	4.3%	2.85	5.25
PERONI NASTRO AZZURRO	ITALY	5.1%	3.00	5.60
ASAHI SUPER DRY	JAPAN	5.2%	3.00	5.70



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