

Set lunch

Two courses 27.95 • Three courses 32.95

Starters

Truffle & Wild Mushroom Arancini, basil and tomato pesto, pine nuts **V** 491 kcal

Spring Vegetable Soup, wild garlic croutons, grated cheese **V, VGA** 310 kcal

Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal

Steamed Mussels, cider, crème fraîche, served with warm crusty bread 306/624 kcal

Mains

Chicken Paillard, spring vegetables, watercress pesto 719 kcal

Artichoke & Garlic Ravioli, ricotta and tarragon, light butter emulsion **V** 695 kcal

Fillet of Sea Bream, olive oil mash, green sauce 781 kcal

Keralan Vegetable Curry, coconut, green beans, courgette, pilau rice and popadoms **VG** 742 kcal

To Finish

Classic Crème Brûlée, Madagascan vanilla infused cream **V** 512 kcal

Dark Chocolate Tart, vanilla ice cream, dark chocolate tuile **VG** 559 kcal

Knickerbocker Glory, almond brittle, cherries, cream and raspberry sauce **V** 618 kcal

Three Scoops of Ice Creams **v & Sorbets **VG****, *ask what flavours we have today!*

The finer details

V vegetarian | **VG** vegan | **VGA** vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business. Adults require approximately 2000 kcal a day.



THE GATE

KITCHEN • BAR • TERRACE