

Set lunch

Two courses 27.95 • Three courses 32.95

Starters

Isle of Wight Tomatoes, grilled palm hearts, avocado with pickled pink shallots **VG** 261 kcal

Watercress & New Potato Soup, cashew cream, croutons, grated cheese **V** 311 kcal

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

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

Mains

Flat Iron Steak, skin on fries, thyme salt, watercress, peppercorn sauce 908 kcal

Burrata, Wild Garlic & Basil Ravioli, cherry tomato, basil **V** 579 kcal

Sea Bream Fillet, tomatoes, olives, peppers, cucumber, barrel-aged feta, fresh oregano dressing 692 kcal

Thai Green Curry, pak choi, aubergine with coconut cream, steamed jasmine rice, prawn crackers **V** 890 kcal

To Finish

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

Rich Chocolate Ganache Tart, pistachio ice cream, dark chocolate tuile **V** 598 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