

Olives **V G** 3.00

STARTERS

Soup of the day VO GO 5.50
Served with crusty bread

Courgette flower VO G 8.50
Filled with fava bean, feta cheese mint and pine nuts, cooked in a crispy batter with puy lentil salsa and preserved lemon aioli

Mezze platter 18.50
A selection of the starters below based on two people sharing + sprouting lentil salad

Pumpkin & potato cake VO G 6.25
Filled with stilton, chestnuts and shallots, served with green peppercorns and herb vinaigrette

SALADS

Sprouting lentil salad V G 6.25 / 12.25
With baby spinach, radish, pickled carrot ribbons and dried cranberries served with a miso dressing and wasabi oil

MAINS

Aubergine teriyaki VO 13.75
Char-grilled aubergine layered with coriander pesto, roasted red peppers, shitake mushrooms and horseradish, coated with crispy breadcrumbs and served on stir-fried noodles with a pickled ginger and mango salsa

Wild mushroom risotto cake VO G 15.50
Served with sauté girolles, pied de mouton, oyster and paris brown, with cep reduction sauce and finished with rocket and Twineham grange shavings in truffle dressing

Red thai curry V G 12.75
Roasted aubergine and shiitake mushroom, mange tout, baby corn, cherry tomato and fried tofu served with wild and basmati rice and a pineapple and chilli salsa

SIDES

Rocket, slow roasted tomatoes & shavings of Twineham grange VO 5.00
Served with balsamic reduction

DESSERTS

White chocolate & baileys cheesecake G 6.00
Served with dark chocolate sauce

Banoffee pie V 5.50
Served with a caramel sauce

Orange marmalade & whisky croissant bread & butter pudding 6.00
Served with a warm vanilla anglaise

Hazelnut crème brûlée G 5.50
Served with dark chocolate sauce

Basket of bread V (serves two) 3.00
With infused extra virgin olive oil

Mediterranean vegetable tart 6.50
Red pepper, courgette and slow dried tomato baked with crème fraiche in a cheese pastry served with leaves, pesto dressing and olive tapenade

Green banana fritters V G 6.25
Served with coconut salsa, chipotle chillies and lime sauce

Involtini 6.75
Roasted tomatoes, basil pesto, roasted red peppers and apple wood smoked cheddar rolled in char-grilled breadcrumb encrusted aubergine, served with salsa rosso

Girolle ravioli 7.75
Hand-made rocket pasta filled with girolle duxelle and ricotta cheese, pan fried with herb butter

Woodland salad VO G 7.75 / 14.75
Wild rocket, spinach, roasted hazelnuts, Twineham grange hard cheese and pan-fried chanterelles, tossed with herbs fines and a truffle oil and lemon dressing

Spicy corn and polenta cake V G 12.75
Seasoned with chili, coriander and thyme, pan-fried and served with sweet potato, grilled aubergine, oven-dried tomato and spiced pickled fennel, finished with red pepper, black bean salsa and coriander and lime dressing

Beetroot cannelloni 13.50
Home-made pasta filled with Jerusalem artichokes, hazelnuts, goat's cheese and basil pesto, served on an artichoke purée and finished with salsa verde

Root vegetable rotolo G 13.75
Parsnip, swede and celeriac wrapped in thyme-infused potato topped with dolcelatte cheese, served with french beans, peppercorn and coarse-grain mustard sauce and finished with sweet potato crisps

Roasted new potatoes V 3.00

Sauté french beans VO 3.50

Chunky herb polenta chips with a garlic aioli V G 3.50

Apple & plum crumble with vanilla anglaise or ice-cream VO 5.50
Served with dark chocolate sauce

Dessert Mezze 15.00
Selection of desserts, please allow 15 minutes

Neal's yard cheese for the month 7.50
Selection of desserts, please allow 15 minutes

Ice cream & sorbets VO 4.50

V VEGAN | VO VEGAN OPTION | G GLUTEN FREE | GO GLUTEN FREE OPTION | *ORGANIC

A discretionary service charge of 12.5% will be added to your bill

thegate

vegetarian restaurant

SPARKLING GLASS | BOTTLE

Prosecco Frizzante DOC, Benardi, Valdobbiadene, Italy **○ N 6.50 | 29**

CHAMPAGNE BOTTLE

Carte Noire Brut, Jean-Paul Deville, France, Champagne **50**

WHITE GLASS | CARAFE | BOTTLE

House White: Verdejo, Casa Maria, Spain 2011 **4.50 | 12.50 | 17.50**

Vin De Pays D'oc, Bergerie De La Bastide, France 2011 **V 4.75 | 13.50 | 18.50**

Sauvignon Blanc, Casa Azul, Central Valley, Chile 2011 **5.50 | 15 | 21**

Trebbiano/Chardonnay, Passetto, Umani Ronchi, Marche, Italy 2011 **V 5.75 | 15.25 | 20**

Cotes De Gascogne, Cuvee Marine, Menard, South-West, France 2011 **○ 23**

Sauvignon Blanc, Château Laulerie, Dubard, Bergerac, France 2010 **V 24**

Saumur Blanc, Cabriole, Cave De Saumur, Chenin Blanc, Loire, France 2011 **V 25**

Picpoul De Pinet, Mirande, Languedoc, France 2011 **V 26**

Riesling Reserve, Andre Scherer, Alsace, France 2011 **○ 27**

Verdicchio Dei Castelli Di Jesi, Gino, San Lorenzo, Marche, Italy 2011 **B N V 29.50**

Vermentino, Villa Solais, Santadi, Sardinia, Italy 2011 **V 33**

Carmel Ridge White, Zichron Ya'acov, Mt Carmel, Israel 2010 **V 33**

Vinho Verde Branco, Afros, Portugal 2010 **B N V 33**

ROSÉ GLASS | CARAFE | BOTTLE

Vin De Pays, Debergerie De La Bastide (Cinsault/Syrah/Grenache) France 2011 **V 4.50 | 13 | 18**

Rioja Clarete, Tremendus (Viura/Garnacha) Honorio Rubio, Spain 2011 **6.50 | 17 | 25**

RED GLASS | CARAFE | BOTTLE

House Red: Tempranillo, Albizu, Spain 2011 **V 4.50 | 12.50 | 17.50**

Vin De Pays D'oc de Mediterranee, Bergerie De La Bastide (Grenache/Cinsault/Merlot) France 2011 **V 5.00 | 13.50 | 18.50**

Merlot, Casa Azul, Montgras, Central Valley, Chile 2011 **5.50 | 15 | 20.50**

Vin Du Pays Du Gard, D'estezargues Cuvee Galets (Grenache/Syrah) Rhône, France 2011 **○ N V 5.75 | 15.25 | 21**

Merlot, Château Laulerie, Dubard, Bergerac, France 2010 **V 23**

Côtes Ventoux, Boudalles (Grenache/Mourvèdre/Carignan/Clairette Brusset) Rhône, France 2011 **V 26**

Rosso Piceno, Bacchus Ciu Ciu (Montepuciano/Sangiovese) Marche, Italy 2011 **○ 27**

Corbieres, Cuvee Alice, Domaine Ollieux-Romanis Languedoc (Carignan/Grenache/Mourvèdre /Syrah) France 2011 **○ 27.10**

Valpolicella Classico (Corvina/Rondinella) Accordini, Veneto, Italy 2011 **V 30**

Cotes Du Rhône, Domaine De La Ferme Saint-Martin (Grenache/Cinsault) Les Romanins, France 2010 **○ N V 30**

Carignano Del Sulcis, Grotta Rossa, Santadi, Sardinia, Italy 2010 **V 31**

Poggio Badiola, Fonterutuoli (Sangiovese/Cabernet Sauvignon/Merlot) Tuscany, Italy 2009 **V 32**

Carmel Ridge Red, Zichron Ya'acov, Mt Carmel, Israel 2010 **V 33**

BEER

Budweiser Budvar 5% **4.50**

Freedom Lager 4.8% **○ 4.50**

Holsten alcohol free 0.05% **3.50**

WATER

Belu Mineral Water (all profits to clean water projects)

Bottle, Still or Sparkling **2.75**

Glass **1.50**

SOFT DRINKS

Coca Cola / Diet Coke **2.00**

Fresh Lemonade / Ginger Spritzer **2.50**

FRESHLY SQUEEZED JUICES

Orange & pink grapefruit **4.50**

Orange, mint & strawberry **4.50**

Pear & raspberry **4.00**

Carrot, apple & ginger **3.75**

Carrot, ginger, beetroot & celery **3.50**

Orange / Grapefruit **4.00**

APERITIF

Kir **○ 5.00**

Kir Royale **○ 6.75**

Fresh Raspberry Bellini **○ 7.00**

DESSERT

Monbazillac, Jour de Fruit **3.10**

Muscat de Rivesaltes **3.50**

Banyuls Rimage, Clos des Paulilles **3.50**

Gramham Port **4.50**

TEA

English Breakfast / Earl Grey **2.50**

Herbal Tea: Peppermint / Nettle / Camomile / Fresh Mint **2.50**

CHINA TEA

Jasmine Pearls / White (Yin Zhen) / Green (Pouchong)

Oolong (Tie Guan Yin) / Red (Bai Lin Gong Fu) **2.50**

COFFEE

Espresso Single **1.50** Double **2.00**

Macchiato Single **1.85** Double **2.00**

Americano **1.85**

Cappuccino / Latte / Hot Chocolate **2.50**

De-caf and soya milk available

V VEGAN ○ ORGANIC B BIODYNAMIC N NATURAL

The Gate Vegetarian Cookbook (2005) 12
The Gate Easy Vegetarian Cookbook (2007) 12

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