

Olives **V G 3**

Basket of bread **V** (serves two) **3**
With infused extra virgin olive oil

STARTERS

Soup of the day **VO GO 5.5**
Served with fresh crusty bread

Feta and cous cous fritters **6.5**
Rolled in panka and toasted pistachio nuts and served with a sweet red pepper harrisa

Courgette flower **V GO 8.5**
Filled with thai flavoured water chestnuts and aubergines coated in crispy batter, served with pak choi salad in lime and sesame dressing

Leek, trompet and stilton tart **6.5**
Served with crisp leaves and red pepper tapenade

Smoked tofu and spring mint vegetable roll **V G 6.5**
Served with a sweet and sour dipping sauce and pickled pink ginger

Piedmont pepper **V G 6.5**
filled with basil, black olive and tomato tapenade, served with watermelon and pineapple fire salsa and wild popped rice

Halloumi kibi **G 6.5**
Roasted halloumi skewer in a tikka marinade with red onions, peppers and courgette with a chickpea salsa

Mezze platter **19**
A selection of the starters based on two people

SALADS

Confit of artichoke salad **V G 6.5 / 12.5**
Slow baked artichoke hearts with semi dried tomatoes, french beans, hazelnuts and mixed leaves in a lemon dressing

Caesar salad **GO 6.5 / 12.5**
Baby gem and cos lettuce with cherry tomatoes, capers, olives, avocado, garlic croutons and cheese shavings with a caesar dressing

MAINS

Wild mushroom rotolo **G 15**
Wild mushroom duxcelle wrapped in thyme infused potato topped with goats cheese, served on French beans, creamy cep reduction sauce and finished with deep fried leeks

Tortillas **VO 13**
Sweet potato, sweetcorn, goats cheese, chilli, lime and coriander. Baked beetroot, feta, parsley, guacamole, sour cream and black bean salsa

Cheese glazed gnocchi **13**
Pan fried gnocchi glazed in a rich cream sauce served with wilted spinach and salsa rosa

Thali **V G 12**
Tarka dhal, steamed basmati rice, spiced okra and potatoes, carrot and cashew nut pakora, pickled beetroot and cucumber salad, pear chutney and a crispy papadum

Teriyaki aubergine **V 14**
Char grilled aubergine layered with coriander pesto, roasted red peppers, shitake mushrooms and fresh horseradish, coated with crispy breadcrumbs and served on stir fried noodles with a pickled ginger and mango salad

SIDES

Chunky herb polenta chips with a garlic aioli **V G 4**

Sauté french beans and samphire with lime juice and chilli **V G 4.5**

Triple cooked sweet potato chips and sweet chilli sauce **V G 4**

Rocket and a balsamic reduction salad topped with toasted hazelnuts **V G 3**

DESSERTS

Lemon posset **GO 5.5**
A rich lemon flavoured set cream served with thin lemon biscuits

Bitter chocolate tart **5.5**
With lemon and vanilla poached pear, served with creme fraiche

Apple and rhubarb crumble **VO 5.5**
Served with crème anglaise or vegan chantilly cream

Brioche blueberry and chocolate butter pudding **5.5**
Served with a blueberry compote

Fruit trifle **V 5.5**
Served with fresh berries and topped with sherry vegan cream

Dessert mezze **18**
Selection of desserts, please allow 15 minutes

Ice cream and sorbets **VO 4.5**

Neal's yard cheese of the month **7.5**
Served with a home made chutney

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

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

SPARKLING / CHAMPAGNE GLASS | BOTTLE

Moscato, Sweet, D'asti Ca de Gal Lumine 2013 **○ 7.5 | 32**
 Prosecco, Spumante, Extra Dry DOC, Cantina Colli Eugganei SCA **N V 8.5 | 35**
 Champagne, Brut, Jacquart, Champagne Reims, France **N V 14 | 42** (375ML)
 Champagne, Carte Noire Brut, Jean-Paul Deville, France **N V 50**
 Sparkling, Rose, Brut, Hindleap, Bluebell Vineyard, Sussex, England 2009 **68**
 Champagne, Brut Rose, Jacquart, Champagne Reims, France **N V 96**

WHITE GLASS | CARAFE | BOTTLE

Pinot Grigio, Veritierre, Pavia, IGT, Verona, Italy 2012 **V 5.75 | 16.5 | 21**
 Viognier, Reserve de Gassac, Languedoc, France 2013 **○ 6.25 | 18 | 25**
 Riesling, Reserve, Andre Scherer, Alsace, France 2012 **○ 6.75 | 19 | 27**
 Sauvignon Blanc, Mansion House Bay, Marlborough, New Zealand 2012 **7.25 | 21 | 29**
 Chardonnay/Trebbiano, Passetto, Umani Ronchi, Marche, Italy 2012 **V 24**
 Sauvignon Blanc/Semillon/Ugni Blanc, Cotes De Gascogne, Cuvee Marine, Menard, South-West, France 2013 **○ 24.5**
 Chenin Blanc, Saumur Blanc, Cabriole, Cave De Saumur, Loire, France 2013 **V 25.5**
 Sauvignon Blanc, Château Laulerie, Dubard, Bergerac, France 2013 **V 26**
 Picpoul De Pinet, Mirande, Languedoc, France 2012 **V 26.5**
 Pinot Gris, Ular, Wairarapa, New Zealand 2012 **○ 28.5**
 Pinot Grigio, Puiattino, Primordi, Venezia Guilia, Italy 2012 **V 28**
 Verdicchio dei Castelli di Jesi, San Lorenzo, Marche, Italy, 2013 **○ 30**
 Vermentino, Villa Solais, Santadi, Sardinia, Italy 2012 **V 33**
 Sauvignon Blanc/Colombard/Viognier/Semillon, Carmel Ridge White, Zichron Ya'acov, Mt Carmel, Israel 2010 **V 33**
 Sauvignon Blanc, Sancerre Blanc, Domain Du Carrou, Loire Valley, France 2012 **34**
 Chardonnay, Chablis, Domaine Louis Michel, Burgundy, France 2012 **44**

ROSÉ GLASS | CARAFE | BOTTLE

Viura/Garnacha, Rioja Clarete, Tremendus, Honorio Rubio, Spain 2012 **6.75 | 18 | 26**

RED GLASS | CARAFE | BOTTLE

Malbec, Sol, Santa Ana, Mendoza, Argentina 2013 **○ V 5.75 | 17 | 21**
 Grenache/Syrah, Vin Du Pays Du Gard, D'estezargues Cuvee Galets, Rhône, France 2012 **○ N V 6 | 17 | 22.5**
 Pinot Noir, Little Yering, Yarra Valley, Victoria, Australia 2011 **6.75 | 19 | 28**
 Gamay, Domaine Plaigne, Beaujolais Villages, France 2011 **○ V 7 | 20 | 28**
 Grenache/Cinsault/Merlot, Vin De Pays D'oc de Mediterranee, Bergerie De La Bastide France 2012 **V 20**
 Merlot, Casa Azul, Montgras, Central Valley, Chile 2012 **22**
 Merlot/Cabernet Sauvignon/Cabernet Franc, Chateau La Croix De Queynac, Bordeaux, France 2012 **26**
 Grenache/Mourvèdre/Carignan/Clairette, Brusset Côtes Ventoux, Boudalles, Rhône, France 2013 **V 27**
 Montepuciano/Sangiovese, Rosso Piceno, Bacchus Ciu Ciu, Marche, Italy 2012 **○ 28**
 Corvina/Rondinella, Valpolicella Classico, Accordini, Veneto, Italy 2012 **V 30**
 Grenache/Cinsault, Cotes Du Rhône, Domaine De La Ferme Saint-Martin, Les Romanins, France 2012 **○ N V 31**
 Carignan, Del Sulcis, Grotta Rossa, Santadi, Sardinia, Italy 2011 **V 31.5**
 Sangiovese/Merlot Poggio Badiola, Fonterutuoli, Tuscany, Italy 2011 **V 32**
 Shiraz, Carignan, Carmel Ridge Red, Zichron Ya'acov, Mt Carmel, Israel 2011 **V 33**
 Pinot Noir, Unravalled, Carrick, Central Otago, New Zealand 2012 **37**
 Cabernet Sauvignon, Terra Rossa, Parker Coonawarra Estate, South Australia, Australia 2008 **53**

BEER

CAMDEN BREWERY BEERS:
 Camden Hells Lager **V 5**
 Camden Pale **V 5.5**
 Camden Gentleman's Wit **V 5.5**

WATER

BELU MINERAL WATER
 (all profits to clean water projects):
 Bottle; still or sparkling **2.75**
 Glass **1.5**

SOFT DRINKS

Coca Cola / Diet Coke **2**
 Fresh lemonade / Ginger spritzer **2.5**

FRESHLY SQUEEZED

JUICES

Orange and pink grapefruit **4**
 Orange, mint and strawberry **4**
 Pear and raspberry **4**
 Carrot, apple and ginger **4**
 Carrot, ginger, beetroot and celery **4**

TEA

English Breakfast / Earl Grey **2.5**
 Peppermint / Nettle / Camomile /
 Fresh Mint / Honey Lemon Ginger **2.5**

CHINA TEA

Jasmine Pearls / White (Yin Zhen) /
 Green (Pouchong) Oolong (Tie Guan Yin)
 / Red (Bai Lin Gong Fu) **2.5**

COFFEE

Espresso Single **1.50** Double **2**
 Macchiato Single **1.85** Double **2**
 Americano **1.85**
 Flat White / Latte / Cappuccino **2.5**
 Mocha / Hot Chocolate **2.5**
De-caf and soya milk available

APERITIF
 Kir **○ 8.5**
 Kir Royale **○ 8.5**
 Fresh Raspberry Bellini **○ 8.5**

DESSERT
 Monbazillac, Jour de Fruit **3.10**
 Muscat de Rivesaltes **3.5**
 Banyuls Rimage, Clos des Paulilles **3.5**
 Gramham Port **4.5**

V VEGAN ○ ORGANIC B BIODYNAMIC N NATURAL
VINTAGES MAY CHANGE WITHOUT PRIOR NOTICE

COOKBOOKS:
The Gate Vegetarian
 (2005) **12**
The Gate Easy Vegetarian
 (2007) **12**

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