

SPARKLING

	125ml	Bottle
PROSECCO, ARAME, EXTRA BRUT Veneto, Italy NV	9	38
HATTINGLEY VALLEY CLASSIC RESERVE England NV	12	72
MOËT & CHANDON IMPÉRIAL, BRUT CHAMPAGNE NV	14.50	86
MOËT & CHANDON ROSÉ, BRUT CHAMPAGNE NV	15.50	91
WILD IDOL, SPARKLING ROSÉ, NON-ALCOHOLIC, Germany NV	10	59

COCKTAILS

NEGRONI Sipsmith gin, Campari, Antica Formula Carpano Vermouth	11.50
MOJITO Bacardi Carta Blanca rum, mint, lime, soda	12.50
PASSION FRUIT MOJITO Bacardi Carta Blanca rum, passion fruit purée, mint, lime, soda	12.50
GRAPEFRUIT MARGARITA El Jimador Blanco tequila, Cointreau, hibiscus sugar, pink grapefruit, lime juice, salt rim	12.50
COSMOPOLITAN Finlandia vodka, Cointreau, cranberry juice, lime juice	12.50
MONKEY FASHIONED Monkey Shoulder whiskey, bitters, sugar, orange peel	11.50
RICHMOND SUNSET Chase gin, Aperol, Cointreau, apple juice, lemon juice, sugar syrup, grapefruit bitters, rosemary smoke	13.50
CLOVER CLUB Sipsmith gin, homemade raspberry cordial, lemon juice, egg whites	11.50
ESPRESSO MARTINI Finlandia vodka, Expre espresso liqueur, vanilla syrup, espresso	12.50
BRAMBLE Williams Elegant 48 gin, Crème de Mûre, lemon juice, sugar	11.50
BIRDS & THE BEES Grey Goose vodka, St Germain, lemon juice, honey, vanilla, egg white	12.50
MONKEY'S PAW Monkey Shoulder whiskey, Italicus, Baron de Sigognac 10yo, Martini Rubino Riserva, chamomile tea, peach purée	13.50
THE MOËT SPRITZ Twin Fin Pink Grapefruit & Pineapple rum, apricot liqueur, coconut syrup, orange juice, grapefruit juice topped with Moët & Chandon Champagne	14.50
CHAMBORD ROYALE Chambord, Champagne	13.50

MOCKTAILS

VIRGIN MOJITO Fresh lime, mint, Fever-Tree Mexican Lime soda 42 kcal	7.50
RICHMOND PARK Cucumber, elderflower, lemon, lemonade 85 kcal	7.50

THE GATE

KITCHEN • BAR • TERRACE

CHICKEN POPCORN 7
Saffron aioli | 340 kcal

TEMPURA PRAWNS gf 4 EACH
Sweet chilli sauce | 167 kcal

ARTISAN BREAD v 5
Oil and balsamic | 352 kcal

SPICED TEMPURA VEGETABLES v, gf 6
A selection of tempura vegetables with dipping sauce | 217 kcal

STARTERS

ROASTED PARSNIP & APPLE SOUP vg 8
Toasted walnuts, chives, with warm crusty bread 277 kcal

SHAKSHUKA v, vga 12
Whipped feta cheese, hen's egg, sourdough toast and coriander leaf 137 kcal

BEETROOT & GOAT'S CURD SALAD v, vga 9
Heritage beets, land cress, candied walnuts, a drizzle of balsamic glaze 414 kcal

SMOKED HADDOCK & LEEK FISH CAKE 12
Spinach and lovage butter sauce 388 kcal

POTTED HAM HOCK 10
Date and tamarind chutney, toasted sourdough 301 kcal

TWICE BAKED CHEESE SOUFFLÉ v 9.95
Aged cheddar, cream sauce 516 kcal
ADD SMOKED HADDOCK 37 kcal 4

SMOKED SALMON 10
Cracked black pepper, lemon, soda bread 161 kcal

STEAMED MUSSELS 10
Cider, crème fraîche, served with warm crusty bread 306 kcal

SEAFOOD

SEAFOOD BURGER 21
Cod, crab, prawns, citrus slaw, Sriracha mayo, fries 945 kcal

HERB-CRUSTED ROAST COD gf 24
Poached hen's egg, colcannon mash, butter sauce 844 kcal

TROUT FILET 26
Fondant potato, saffron cream, roscoff onion and coral tuile 222 kcal

FISH & CHIPS 19.50
Hand cut chips, mushy peas, tartare sauce 801 kcal

ASK A MEMBER OF THE CREW ABOUT THE CATCH OF THE DAY!
Locally sourced day boat fish, served whole or filleted

MARKET PRICE

MEAT

THE GATE HAMBURGER 19
Lettuce, tomato, burger relish, brioche bun, fries 892 kcal

ADD WEST COUNTRY CHEDDAR OR BLUE CHEESE 112/141 kcal 2

ADD MAPLE-CURED SLAB BACON 201 kcal 2.50

CHICKEN & PRAWN gf 24
Baby leeks, lobster sauce, parmentier potatoes, giant prawn 741 kcal

SHEPHERD'S PIE 20
Lamb shoulder, rosemary, topped with a layer of creamy mashed potato | 659 kcal

FLAT IRON STEAK gf 21
Skin on fries, thyme salt, watercress 908 kcal

28 DAY HIMALAYAN DRY-AGED 8oz RIB EYE gf 28
Watercress, roasted tomato, your choice of steak sauce 873 kcal

STEAK SAUCES
Béarnaise 397 kcal • Green peppercorn 201 kcal
Chimichurri 182 kcal • Bone marrow gravy 115 kcal

PLANT BASED

VEGAN BURGER vg 17
Vegan patty, lettuce, herb mayo, fries 515 kcal

PUMPKIN & SAGE RAVIOLI va 21
Smoked butter, grana padano 927 kcal

THYME & WILD MUSHROOM RISOTTO v, vga, gf 19
Winter berries, mascarpone cheese 490 kcal

CLASSIC CAESAR SALAD va 13
Hen's egg, cos lettuce, brioche croutons, Parmesan 494 kcal

ROASTED CARROTS v, gf 15
Wild rice, spiced carrots, seeds, whipped feta cheese, pesto, crispy kale 677 kcal

EXTRAS 5
Chicken 137 kcal
Halloumi v 287 kcal

BRUNCH

11am to 4pm

AVOCADO & POACHED EGG v 10
Chilli, sourdough 329 kcal

SMOKED SALMON BAGEL 10
Wholewheat bagel, dill crème fraîche 312 kcal

WAFFLE BENEDICT 16
Truffle butter, maple bacon, fried hen's egg 712 kcal

SANDWICHES & BUNS

12pm to 4pm

THE GATE CLUB 15
Grilled chicken, bacon, hen's egg, tomato, lettuce 628 kcal

VEGETABLE TORTILLA vg 10
Hummus, roasted vegetables, vegan grated cheese and leaves 510 kcal

FLAT IRON STEAK & EGG 18
Steak and fried hen's egg, toasted ciabatta, grated Parmesan and watercress 711 kcal

SIDES

HAND CUT CHIPS v 264 kcal 5

FRIES, THYME SALT v 225 kcal 5

MAC 'N' CHEESE 286 kcal 6

TRUFFLE BUTTER CORN RIBS vga, gf 6
Parmesan shavings 112 kcal

MUHAMMARA v, gf 7
Charred broccoli, pomegranate, feta crumb, pea shoots 162 kcal

GARLIC SAUTÉED GREENS v, gf 5
Baby shoots, lemon 121 kcal

ROAST ROOT VEGETABLES vg, gf | 236 kcal 5

SET LUNCH

Served Monday to Thursday

TWO COURSES 16.95

THREE COURSES 22.95

v vegetarian • va vegetarian option available • vg vegan • vga vegan option available • gf gluten-free

If you are concerned about any food allergies or dietary requirements please speak to a member of the Crew who would be delighted to assist. Calories are an approximate guide only. Adults require approximately 2000 kcal a day. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



THE GATE

KITCHEN • BAR • TERRACE

