



## VALENTINE'S DAY

### 5-Course Tasting Menu

£50.00 per person

#### Amuse Bouche V

plantain fritters with lime & coriander chutney

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#### Miso Glazed Aubergine V NO

roasted & glazed with miso sauce, topped with toasted cashew nuts,  
micro coriander & ponzu sauce

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#### Artichoke Terrine V N

truffle & hazelnut infused artichoke,  
homemade sundried tomato & basil salsa, crispy bread

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#### Wild Mushroom Risotto Cake V GF

sauté girolle, pleurote, pied de mouton & trompette mushrooms,  
served on pan fried risotto cake finished with a creamy cep sauce,  
rocket & lemon truffle dressing

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#### Aubergine Schnitzel V N

grilled aubergine layered with cashew cheese & roast pepper,  
served with roasted potato, braised red cabbage, Madeira wine reduction sauce

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#### Chocolate & Raspberry Trio V

chocolate dome, chocolate raspberry opera, raspberry sorbet with chocolate sauce

**V VEGAN | GF GLUTEN FREE | GO GLUTEN FREE OPTION | N CONTAINS NUTS**

Allergen information is available upon request, please inform your server before ordering.

The preparation of dishes containing allergens are prepared in the same kitchen.

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

Service charge is divided across the entire restaurant team.

# thegate

Est.d 1989

## SPRITZERS

<b>Elderflower &amp; Violet Blossom</b> elderflower liqueur, parfait d'amour, prosecco	8.5
<b>Hibiscus Blossom</b> elderflower liqueur, flowering hibiscus, prosecco	8
<b>Aperol Spritz</b> , aperol, prosecco, sparkling water	8
<b>Lychee Bellini</b> prosecco, lychee liqueur, hibiscus flower V	9
<b>Raspberry Bellini</b> fresh raspberries, prosecco	8
<b>Peach Bellini</b> peach liqueur, prosecco	8
<b>Passion Fruit Bellini</b> passion fruit liqueur, prosecco	8
<b>Kir Royale</b> creme de cassis, prosecco	8

## SPARKLING & CHAMPAGNE

	125ml	Bottle
Prosecco Brut, Terra Serena, Veneto, Italy, NV	7	30
Brut Mosaïque, Champagne Jacquart, Champagne Reims, France, NV V	12.5	68
Davenport, Limney, East Sussex, England, NV O N		69
Brut Mosaïque Rose, Champagne Jacquart, Champagne Reims, France, NV V		112

## WHITE WINE

	175ml	Carafe	Bottle
Pinot Grigio, Madregale, Cantina Tollo, Abruzzo, Italy 2015 V	7	19	22
Viognier, Reserve de Gassac, Languedoc, France 2016 O	7.5	21	26
Riesling, Reserve, Andre Scherer, Alsace, France 2015 O			28.5
Picpoul De Pinet, Mirande, Languedoc, France 2016 V	8.25	23	30
Gavi Le Marne, Marne Bianco, Piemonte, Italy 2016 O			34
Sauvignon Blanc, Yealands Estate, Awatere Valley-Marlborough, New Zealand 2015/16 V	8.75	24	35.5
Davenport, Horsmonden, Limney, East Sussex, England 2015 O N			40

## ROSE WINE

	175ml	Carafe	Bottle
Pinot Grigio Blush, Sospiro, Veneto, Italy   2015/16	7	19	21

## RED WINE

	175ml	Carafe	Bottle
Merlot, Casa Azul Central Valley, Chile 2015			24.5
Rioja Crianza Ramon Bilba, Rioja, Spain 2014	7.5	21	26
Grenache/Syrah, Cuvée des Galets, Estezargues Rhône, France 2015 O V	8	22	27.5
Montepulciano/Sangiovese, Rosso Piceno, Bacchus Ciu Ciu, Marche, Italy 2015 O			28.5
Malbec, La Mascota, Mendoza, Argentina, 2014/15 O V	9	25	35
Shiraz/Cabernet Sauvignon, Wakefield Promised Land, Clare Valley, Australia 2014			36
Pinot Noir, Yealands Estate, Awatere Valley-Marlborough, New Zealand 2014 V			42

## BEER & CIDER

Freedom Organic Helles Lager O V			5
Buxton Special Pale Ale V			5
Peroni			5
Westons Wyld Wood Organic Cider O V			6

<b>WATER</b> BELU MINERAL WATER (all profits to clean water projects) Still or sparkling	750 ML	3.75	330 ML	1.95
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## SOFT DRINKS & JUICES

Carrot, apple & ginger OR Pear & lime OR Tangy apple & lemon	4
Elderflower Fizz	4
Coca Cola / Diet Coke	2.5

V VEGAN | O ORGANIC | N NATURAL

FULL WINE LIST AVAILABLE UPON REQUEST

*Vintages may change without prior notice*

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