



# CITY GATE

Pub & Rooms



## Pub Weddings

Our charming pub with rooms, set in the historic city of Exeter, offers the perfect setting for your wedding day. We offer versatile spaces ideal for every aspect of your special day.

Every wedding at City Gate comes with the expert support and guidance of our dedicated Events Manager, Jon. With a wealth of experience in hosting weddings and events, Jon will help you design your perfect day and ensure you have everything go to plan without a hitch.

# Our Bookable Spaces



## The Secret Garden

Our characterful pub garden, complete with a fully covered and heated stretch tent offers ample outdoor space that's ideal for drinks receptions.

Seated: 80 / Standing: 100

## The Gallery

The Gallery is our light, spacious dining room with the access to our secret garden and private patio area. This charming room is perfect for a sit down wedding breakfast.

Casual Seating: 50 / Standing: 70

## The Cellar Bar

Bursting with character, with its bare brick walls, solid wooden beams, and old stone pillars, our charming Cellar Bar offers a truly unique venue.

Twinkling with lights, featuring a fully stocked private bar, and plenty of space for dancing, it's the ideal spot for your evening reception.

Standing: 100 (Seated areas available)

# Wedding Set Menu

Three Courses - £49.50



## Starters

Toasted goat's cheese, mediterranean vegetable terrine, sun dried tomato pesto (v/ga) 556kcal

Duck rilette, sourdough, cornichons, balsamic pickled onions 715kcal

Smoked salmon and dill pate, pickled cucumber, wholemeal bread 531kcal

Cauliflower soup, shaved cauliflower, sourdough (ve) 138Kcal

Pressed ham hock terrine, grain mustard dressing, brioche 188Kcal

Prawn, lemon and parsley bruschetta 359Kcal

## Mains

Pan fried chicken breast, crispy bacon, tenderstem broccoli, garlic roasted new potatoes, creamy mushroom sauce (ga) 435kcal

Braised ox cheek, creamy mash, roasted carrot and parsnip, ox jus (ga) 427kcal

Salmon escalope, fondant potato, roast garlic spinach, prawn cream (ga) 859kcal

Cod fillet, sweetcorn, fennel and smoked bacon chowder (ga) 557kcal

Gnocchi, sage, broccoli, peas and pine nuts (ve) 454Kcal

Heritage beetroot & vegan feta wellington, mint pesto, toasted walnuts (ve) 552Kcal

## Puddings

Raspberry mille feuille (v) 288cal

Poached pear, elderflower and gin syrup, dark chocolate (v/ga) 216kcal

Double chocolate brownie, chocolate sauce, vanilla bean ice cream (v) 764kcal

Lemon meringue Eton mess (v) 684Kcal

Vanilla fudge cheesecake (v) 798Kcal

Strawberry and coconut fool (ve) 519 Kcal

# Sharing Boards



Each sharing board serves 8 guests as a light snack or we recommend 5 guests for something a little more substantial.

## Slider Trio - £90

City Gate beef burger, iceberg lettuce, cheese  
Breaded chicken burger, lettuce, mayo  
Plant burger, baby gem lettuce, salsa  
Fries, ketchup and mayo

## Bar Snacks - £55

Homemade scotch eggs, seasonal sausage rolls, breaded chicken goujons, beer mustard, harissa mayo

## Loaded Curly Fries - £55

Fully loaded curly fries, Braised chilli ox-cheek, cheese sauce, tomato, crushed avocado, red onion, chilli

## Vegan Loaded Curly Fries - £55

Applewood smoked vegan cheese, tomato, crushed avocado, red onion, chilli

## Vegan Platter - £70

Root vegetable crisps, spicy bean bites, baby gem lettuce and salsa, tomato bruschetta, mini jacket potatoes, vegan feta, seasonal salad (ve/ga)

## Cheese Board - £150

3kg selection of cheese which includes cheddar, brie and blue. Served with apple, grapes, seasonal chutney, crackers and whipped butter (ga options available)

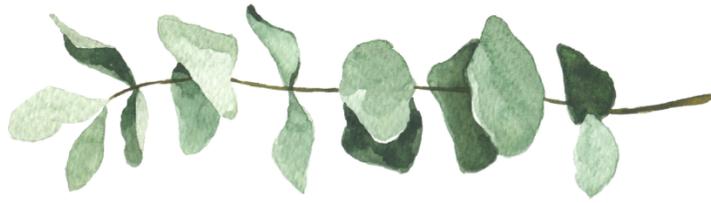
## Pudding - £70

Chocolate brownie pieces, mixed berry compote, pavlova bites and chantilly cream (ve available)

## Additional Sides

Vegetable crisps £6 (ve)  
Fries £12 (ve)  
Cheese Twists £10

# Canapés



£12.50 per person

Please note there is a minimum order of 20

Broccoli and Stilton Tart

Ham Hock Terrine

Braised Ox Cheek Yorkshire Puddings

Tomato and Onion Bruschetta

Salmon & Dill Creme Fraiche Crostini's

# Welcome Drinks



Classic Pimm's Cup - £6pp

A refreshing blend of Pimm's No.1, lemonade, and a medley of fresh fruit, mint, and cucumber, served over ice for the perfect summer sip.

Champagne & Sparkling Wines

Nyetimber Classic Cuvee | West Sussex | S £12.25 B 64.00 MG £128.00

Nyetimber Rosé | West Sussex | B £74.00

Tempio Prosecco DOC | Italy | S £6.55 B £32.75

Casa Canevel Prosecco Rosé | Italy | S £6.90 B £36.00

Paul Danguin et Fils Brut Champagne | France | B £49.00

Veuve Clicquot Brut Yellow Label Champagne | France | B £89.00

Steinbock Alcohol-Free Sparkling | Germany | B £31.00

Nooh La Coste Alcohol-Free Sparkling Provence Rosé France | S £8.05 B £42.00

Mezza di Mezzacorona | Italy | MG £70.50

# Children's Menu



£19.95 per child

## Starters

Cauliflower or tomato soup, sourdough (vea)  
Garlic bread

## Mains

Mini City Gate burger, cheese, mayo, fries  
Mini Plant burger, mayo, lettuce, fries (vea)  
Sausage, fries, beans  
Mini haddock, chips, crushed peas  
Beans, cheese, toasted bloomer (v)  
Cheese and tomato pasta

## Pudding

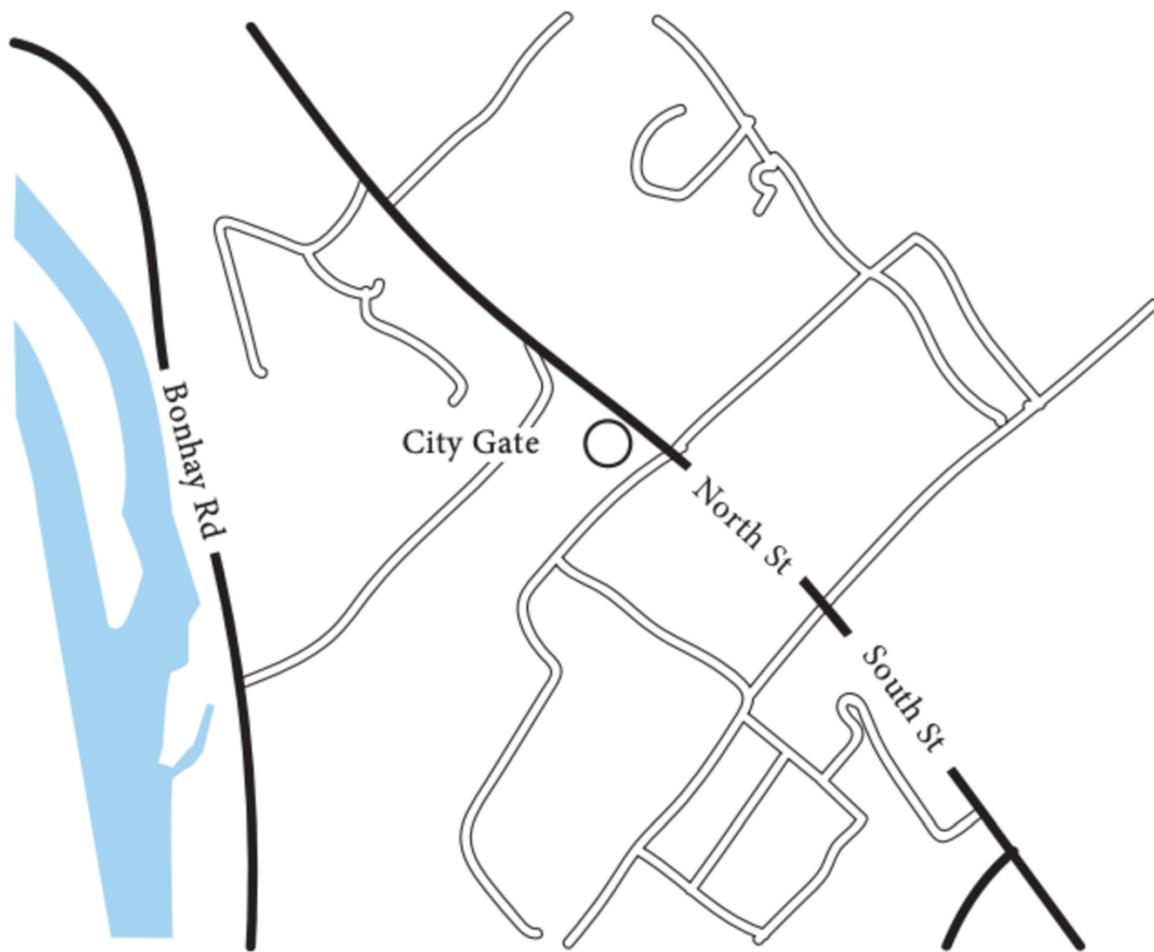
Scoop of Jude's ice cream (ve)  
Chocolate brownie with vanilla ice cream

# The Extra Mile



We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.

## Find Us



### *CITY GATE* *Exeter*

1 Iron Bridge, Lower North Street,  
Exeter, EX4 3RB

[citygateevents@youngs.co.uk](mailto:citygateevents@youngs.co.uk)

01392 495811

   [citygateexeter](#)

# Ts and Cs

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## Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation by deposit, or we may release the date due to popular demand.

## Confirmation, deposit and pre-payment

Your booking is provisional until we receive a signed booking form and a deposit payment of £100. Full payment is required 1 months before your event date.

## Cancellation policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 1 months before your booked date, we of course can look at reschedule a date subject to availability.

## Amendments

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance.

Amendments to guest numbers made after payment of the balance must be confirmed to the venue at least 1 month prior to your event.

## Equipment and extra furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

## Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

## The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.