

Olives V GF 3

Bread with a homemade dip V 3

STARTERS

Soup of the Day VO GO 6
served with fresh crusty bread

Adzuki Beans & Butternut Squash Fritters V 7.5
stuffed with cranberry, wasabi mayonnaise, miso sauce

Three-Onion Tart V 7
leeks, shallots, caramelised red onions, finished with balsamic reduction, rocket salad, lemon dressing

Tofu Tikka V GF 7.5
marinated smoked tofu in tikka spices with chana salsa made of Kalamata olives, shallot, tomatoes, roast pepper, coriander & harissa

Artichoke Terrine V N 8
truffle & hazelnut infused artichoke, homemade sundried tomato & basil salsa, crispy bread

Miso Glazed Aubergine V NO 8.5
half aubergine roasted & glazed with miso sauce, topped with toasted cashew nuts, micro coriander & ponzu sauce

Beetroot, Ricotta & Dill V GF N 7
thinly sliced beetroot filled with ricotta, sprinkled with walnuts and balsamic reduction

Mezze Platter VO NO 22 (For two people to share)
a selection of the starters to share - please allow 15 mins

SALADS

Mediterrasian Salad V GO 7 / 11
red, black & white quinoa, roast sweet potatoes & semi-blushed cherry tomatoes, pomegranate, grilled courgette, baby spinach, miso & lime dressing

Green Dragon V 12
salad of glazed smoked tofu, avocado, sweet potato, red cabbage, pak choi, daikon, heritage carrot, peppers with a teriyaki & sesame dressing

MAINS

Aubergine Schnitzel V N 15
grilled aubergine layered with cashew cheese & roast pepper, served with roasted potato, braised red cabbage, Madeira wine reduction sauce

Tortillas V 13
filled with black bean, sweet potato, sweetcorn, soft onion & coriander in a lightly spiced tomato sauce, with guacamole, green tomato & sweet pepper salsa (add sour cream £1 supplement - not vegan)

Rotolo V GF 15.5
pommes dauphinoises filled with North African style vegetables & chickpeas, served with raw cauliflower couscous, pickled lemon & coriander salsa

Thai Red Curry V 14.5
spiced coconut curry with marinated tofu, sweet potato, shiitake mushroom, okra, baby corn, plantain, sticky rice

Wild Mushroom Risotto Cake V GF 16
sauté girolle, pleurote, pied de mouton & trompette mushrooms, served on pan fried risotto cake finished with a creamy cep sauce, rocket & lemon truffle dressing

Shiitake Ginger Gyoza V N 14
traditional stuffed dumpling, sweet potato purée, sauté greens, teriyaki sauce, toasted cashews

SIDES

Chunky herb polenta chips with garlic aioli V GF 4

Mixed steamed greens V GF 4

Cauliflower with smoked paprika tahini & pomegranate V GF 4

Roasted spiced sweet potato wedges with garlic & chive sour cream VO GF 4

Rocket salad, blushed tomatoes, balsamic reduction V GF 4

FESTIVE MENU

3 courses £35.00

Available from the 27th November

For parties of 25 and above, please email

mari@thegaterestaurants.com

CHRISTMAS GIFTS

The Gate Vouchers FROM £25

The Gate Easy Vegetarian Cookbook £14.99

The Gate Vegetarian Cookbook £16.99

The Gate Tote Bags £7.5

Shop online thegaterestaurants.com

V VEGAN | VO VEGAN OPTION | GF GLUTEN FREE | GO GLUTEN FREE OPTION | N CONTAINS NUTS | NO NUT FREE OPTION

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

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