

Olives V GF 3

Bread with a homemade dip V 3

## STARTERS

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

Couscous Fritters 7.5  
lightly spiced couscous & feta fritters with a moroccan style carrot purée, pickled lemon

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

## 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

Broccoli & Almond Salad V GF N 11  
raw broccoli, flaked almonds, raw courgette, cucumber, tomato, candied cranberries, chilli, with apple cider vinegar dressing

Red Thai Curry V GF 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

Raw Pad Thai V N 14  
raw rice noodles in a tamarind dressing, tofu, enoki, pak choi, red pepper, courgette, bean sprouts, carrots, toasted peanuts

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

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

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)

## SIDES

Chunky herb polenta chips with garlic aioli V GF 4

Mixed steamed greens V GF 4

Cauliflower with smoked paprika tahini, pomegranate & pinenuts 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

### HEALTH & WELLNESS

We've added two new **nutrient-rich low-calorie dishes** and a freshly squeezed **detox juice** to our menu to help you stay healthy in 2018:

**Broccoli & Almond Salad V GF N 11**  
raw broccoli, flaked almonds, raw courgette, cucumber, tomato, candied cranberry, chilli, with apple cider vinegar dressing

**Raw Pad Thai V N 14**  
raw rice noodles in a tamarind dressing, tofu, enoki, pak choi, red pepper, courgette, bean sprouts, carrots, toasted peanuts

**The Gate's Detox Juice V 4**  
Kale, green apple, lemon & lime

Sample menu - Subject to change & availability

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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