

SET MENU

3 courses £28

STARTERS

Couscous Fritters

lightly spiced couscous & feta fritters with a Moroccan style carrot purée, pickled lemon

Artichoke Terrine V N

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

Three-Onion Tart V

leeks, shallots, caramelized red onions, finished with balsamic reduction, rocket salad, lemon dressing

MAINS

Tortillas V

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

Red Thai Curry V GF

spiced coconut curry with marinated tofu, sweet potato, shiitake mushroom, okra, baby corn, plantain, sticky rice

Aubergine Schnitzel V N

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

DESSERTS

Sticky Toffee Pudding

with salted caramel ice cream

Soft Cappuccino Cheesecake V GF N

coffee flavoured vegan cheesecake with a hazelnut base & mocha cream

Chocolate Brownie V

with Chantilly & date caramel sauce

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. 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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