

LUNCH MENU

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

The Gate's Sweet Potato & Chickpea Burger V GO 11

pretzel bun, tomato, baby gem lettuce, harissa mayonnaise & new green pickled cucumber, served with polenta chips

Add a slice of vegan cheese £1 V

Gluten-free bun £1 V

Wild Mushroom Polenta Cake V GF 13.5

polenta cake, sauté wild mushrooms in a rich creamy chipotle sauce, rocket

Shakshuka V GO 9.5

scrambled tofu seasoned with turmeric, in a North African rich tomato & red pepper stew with cumin, smoked paprika & cayenne served in a cast iron pan

Replace tofu with poached organic eggs (not vegan)

Orecchiette Melanzana V 7.5

orecchiette pasta, roast aubergine & tomato sauce, rocket

Add Italian hard cheese £2 supplement (not vegan)

SIDES £4.00

Chunky herb polenta chips with garlic aioli V GF

Mixed steamed greens V GF

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

Rocket salad, blushed tomatoes, balsamic reduction V GF

Cauliflower with smoked paprika tahini, pomegranate & pinenuts V GF

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.