

## SET MENU

3 courses £28

### STARTERS

#### Arancini V GF

deep fried risotto balls filled with pea & broad bean, pea & mint purée

#### Artichoke Terrine V N

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

#### Mediterranean Tart V

red pepper, grilled courgette & aubergine, cherry tomato, basil pesto, black olive tapenade

### 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.

**HAMMERSMITH**

**MARYLEBONE**

**ISLINGTON**

thegaterestaurants.com



@gaterestaurant



@gaterestaurant



TheGateVeg