

Olives V GF 3

Bread with a homemade dip V 3

STARTERS

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

Arancini V GF 7.5
deep fried risotto balls filled with pea & broad bean, pea & mint purée

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

Mediterranean Tart V 7.5
red pepper, grilled courgette & aubergine, cherry tomato, basil pesto, black olive tapenade

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

Crispy Marinated Tofu V 8
fried tofu marinated in maple syrup & soy sauce with a quinoa, avocado & tomato salsa, coriander & lemon dressing

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

Mezze Platter V 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 & basil pesto, roasted pepper, tomato, served with new potato, caramelised onion, sauté kale & horseradish sauce

Pad Thai V GF N 14
rice noodles, pak choi, edamame, shimeji, mange tout, bean sprout, carrot, courgette, crispy tofu, coriander & chilli in a pad thai sauce, served with crushed peanuts

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

Tacos V N 14
soft tacos filled with refried pinto beans, on a red mole sauce served with tomato, avocado & baby gem salsa

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

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

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

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

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 coriander & lemon dressing V GF 4

Rocket salad, blushed tomatoes, balsamic reduction V GF 4

**NEW PRIX FIXE LUNCH
IN MARYLEBONE & ISLINGTON!**
2 courses £15
3 courses £18

Try our new weekday Prix Fixe Lunch Menu featuring our famous **Sweet Potato & Chickpea Burger** and a warming **Shakshuka!**

Served Monday-Friday 12-4pm
in our Marylebone & Islington restaurants
(not available at The Gate Hammersmith)

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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