



PRIX FIXE LUNCH

2 COURSES £15

3 COURSES £18

Served in Marylebone & Islington (not available in Hammersmith)

Monday-Friday 12-4pm

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

The Gate's Sweet Potato & Chickpea Burger v GO

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*)

Shakshuka v GO

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 egg - not vegan*)

Broccoli & Almond Salad v GF N

raw broccoli, flaked almonds, raw courgette, cucumber, tomato, candied cranberries, chilli, with apple cider vinegar dressing

DESSERTS

Citrus Tart v N

raw cashew lemon, lime & orange tart with orange compote

Chocolate Brownie v

with Chantilly & date caramel sauce

Pecan & Pear Eton Mess v GF N

caramelised pecan & quince with vegan meringue & chantilly cream

SAMPLE MENU

Subject to change and 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.

HAMMERSMITH

MARYLEBONE

ISLINGTON

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TheGateVeg