

## SET MENU

3 courses £28

### 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

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

### Tacos V N

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

## 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**

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