

Olives V GF 3

Bread with a homemade dip V 3

## STARTERS

Soup of the Day V 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

Mushroom Rotolo V GF 16

pommes dauphinoises filled with mushroom duxelles with a creamy cep sauce, french beans, & sweet potato crisps

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

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, served with red mole sauce, & tomato, avocado & baby gem salsa

Risotto Cake V GF N 15

chargrilled baby artichoke, tenderstem broccoli, caponata, served on pan fried risotto cake finished with lovage pesto

Red Thai Curry V GF 14.5

spiced coconut curry with marinated tofu, sweet potato, shiitake mushroom, okra, baby corn, plantain, sticky rice

Sweet Potato & Pomegranate Salad V GF N 11

roasted sweet potato, little gem salad, pine nuts, spring onion, coriander with a mint, tahini & smoked paprika dressing

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

## SIDES

Chunky herb polenta chips with garlic aioli V GF 4

Mixed steamed greens V GF 4

Pak choi with sweet chili & soy sauce, & toasted sesame seeds V GF 4

Roasted spiced sweet potato wedges with coriander & lemon dressing V GF 4

Rocket salad, blushed tomatoes, balsamic reduction V GF 4

### PRIX FIXE LUNCH

2 courses £15

3 courses £18

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.

HAMMERSMITH

thegaterestaurants.com

MARYLEBONE

@gaterestaurant

ISLINGTON

TheGateVeg @gaterestaurant

OPENING SOON IN ST JOHN'S WOOD