

Olives GF 3

Bread with a homemade dip 3

## STARTERS

Soup of the Day GO 6  
served with fresh crusty bread

Wild Mushroom & Truffle Arancini 8  
rocket salad, shallot & thyme purée

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

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

Black Trompette, Leek & Dolcelatte Tart NV 8  
sprouts salad, balsamic glaze

Artichoke Terrine N 8  
truffle & hazelnut infused artichoke, semi-dried tomato & basil salsa, crispy bread

Potato Chaat NV VO GF N 7.5  
topped with spiced sweet potato, coconut and beetroot, crispy coriander, sour cream, mint & tamarind chutneys

Mezze Platter NV VO NO 22 (For two people to share)  
a selection of the starters to share - please allow 15 mins

## MAINS

Butternut & Goat's Cheese Rotolo NV GF 15  
pommes dauphinoises filled with butternut squash, basil & goat's cheese, served with a creamy lemon sauce, french beans, sweet potato crisps

Sumac Aubergine Schnitzel N 15  
grilled aubergine filled with caramelised shallots, roasted flaked almonds, preserved lemon, chilli & coriander, served with beetroot & chickpea salsa, Yemeni chilli sauce

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

Tortillas NV VO N 15  
filled with sweet potato, corn, coriander, spring onion, & chilli, served with black bean & chipotle puree, guacamole & sour cream

Wild Mushroom Risotto Cake GF 16  
sauté girolle, pleurote, pied de mouton & Paris brown, served on a pan fried risotto cake, finished with a creamy cep sauce, rocket & lemon truffle dressing

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

Sweet Potato & Pomegranate Salad GF N 11  
roasted sweet potato, little gem salad, pine nuts, spring onion, coriander with a mint, tahini & smoked paprika dressing  
add feta cheese £2 NV

Pad Thai 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

## SIDES

Chunky herb polenta chips with garlic aioli GF 4

Mixed steamed greens GF 4

Cauliflower with smoked paprika tahini, pomegranate & pinenuts GF N 4

Roasted spiced sweet potato wedges with sour cream NV VO GF 4

Rocket salad, blushed tomatoes, balsamic reduction GF 4

### THE GATE'S ANNUAL WILD MUSHROOM FESTIVAL AT THE GATE HAMMERSMITH

Save the date for our annual celebration of all things mushroom with a **7-Course Tasting Menu** at £50 per person on **Sunday 7th, 14th and 21st October 2018 from 5pm** at The Gate Hammersmith!

Places are limited so book online now:  
[thegaterestaurants.com/hammersmith](http://thegaterestaurants.com/hammersmith)

Sample menu - Subject to change & availability

NV NON 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.