

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

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

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

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

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

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

MAINS

Butternut & Ricotta Rotolo GF 15
pommes dauphinoises filled with butternut squash, semi-dried tomato, basil & ricotta, served with lemon butter 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

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

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

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 with crushed peanuts

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 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

Sample menu - Subject to change & availability

NV NON VEGAN | 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

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OPENING SOON IN ST JOHN'S WOOD