

## PRIX FIXE LUNCH

2 courses £15

3 courses £18

Served Monday-Friday lunch

## STARTERS

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### Crispy Marinated Tofu

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

### Black Trompette, Leek & Dolcelatte Tart NV

sprouts salad, balsamic glaze

### Artichoke Terrine N

truffle & hazelnut infused artichoke, homemade sundried tomato & basil salsa, crispy bread

## MAINS

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### The Gate's Bulgur & Beetroot Burger

pretzel bun, three-cabbage coleslaw, sun dried tomato mayonnaise, served with polenta chips  
*add a slice of vegan cheese £1*

### Shakshuka 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 NV*

### Sweet Potato & Pomegranate Salad GF N

roasted sweet potato, little gem salad, pine nuts, spring onion, coriander, & mint, tahini & smoked paprika dressing  
*add feta cheese £2 NV*

## DESSERTS

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### Baileys Cheesecake NV GF N

with chocolate sauce

### Peanut Butter Brownie N

with vanilla ice-cream & chocolate sauce

### Honey & Thyme Pudding NV

with caramel crème anglaise & honeycomb

*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.*

**HAMMERSMITH**

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