

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 GO 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 GO 15  
pommes dauphinoises filled with butternut squash, basil & goat's cheese, served with a creamy lemon sauce, french beans, sweet potato crisps

Sumac Aubergine 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 GO 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 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 4

Rocket salad, blushed tomatoes, balsamic reduction GF 4

### FESTIVE MENU

3 courses £35

includes a Christmas cracker & petits fours  
Available from 26th November

### NEW YEAR'S EVE

5-Course Tasting Menu £50

Book online [thegaterestaurants.com/book-a-table](https://thegaterestaurants.com/book-a-table)

### CHRISTMAS GIFTS

The Gate Vouchers from £25

The Gate Easy Vegetarian Cookbook £14.99

The Gate Vegetarian Cookbook £16.99

Shop online [thegaterestaurants.com/online-shop](https://thegaterestaurants.com/online-shop)

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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OPENING SOON IN ST JOHN'S WOOD