

Olives GF 3

Bread with a homemade dip 3

## STARTERS

Soup of the Day VE 6  
served with fresh crusty bread

Plantain Fritters VE 7.5  
served with a creamy sweet chilli sauce, seasoned with ginger, chilli & coriander

Miso Glazed Aubergine VE 8.5  
half aubergine roasted & glazed with miso sauce, topped with toasted cashew nuts, ponzu sauce, micro coriander, sesame seeds

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

Three-Onion Tart 8  
leeks, shallots & caramelised red onion, sprouts salad, balsamic glaze

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

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

Mezze Platter 22 (For two people to share)  
a selection of the starters to share - please allow 15 mins

## MAINS

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

Aubergine Schnitzel VE N 16  
grilled aubergine layered with cashew cheese & basil pesto, roasted peppers, tomato, served with new potato, caramelised onions, sauté kale & horseradish sauce

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

Tortillas 14  
filled with sweet potato, corn, coriander, spring onion, & chilli, served with black bean & chipotle puree, guacamole & sour cream

Wild Mushroom Risotto Cake VE 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 VE GF 14.5  
spiced coconut curry with tofu, sweet potato, shiitake mushroom, okra, baby corn, plantain, sticky rice

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

Pad Thai VE 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 VE 4

Mixed steamed greens VE GF 4

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

Roasted spiced sweet potato wedges with sour cream 4

Rocket salad, blushed tomatoes, balsamic reduction VE GF 4

### FESTIVE MENU

3 courses £35

includes a Christmas cracker & petits fours

### NEW YEAR'S EVE

5-Course Tasting Menu £50

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

Sample menu - Subject to change & availability

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Some of our dishes can be made without nuts or gluten, please ask your server before ordering. Allergen information is available upon request, please inform your server before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. 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](http://thegaterestaurants.com)

**MARYLEBONE**  
@gaterestaurant TheGateVeg

**ISLINGTON**  
@gaterestaurant

OPENING SOON IN ST JOHN'S WOOD