

Olives VE GF 3

Bread with a homemade dip VE 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 VE 8

leeks, shallots & caramelised red onion, sprouts salad, balsamic glaze

Artichoke Terrine VE N 8

truffle & hazelnut infused artichoke, semi-dried tomato & basil salsa, crispy bread

Potato Chaat VE N 7.5

topped with spiced sweet potato, coconut & beetroot, crispy coriander, sour cream, mint & tamarind chutneys

Mezze Platter VE 22 (For two people to share)

a selection of the starters to share - please allow 15 mins

MAINS

Butternut & Ricotta Rotolo VE 15

pommes dauphinoises filled with butternut squash, semi-dried tomato, basil & ricotta, served with lemon butter 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 VE 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 & 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 11

roasted sweet potato, little gem salad, sunflower seeds, spring onion, coriander with a mint, tahini & smoked paprika dressing

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 VE 4

Rocket salad, blushed tomatoes, balsamic reduction VE GF 4

Valentine's Day
Tasting Menu 5 courses £50

Book online
thegaterestaurants.com/book-a-table

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.

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OPENING SOON IN ST JOHN'S WOOD