

BITES & SHARING

Mixed Italian Olives GF 3
marinated in lemon & herbs

Black Olive Bread 3
served with baba ganoush

STARTERS

Chef's Special Soup of the Day VE 6.5
served with fresh crusty bread

Plantain Fritters VE 7.5
crisp fennel salad & blueberry chipotle sauce

Miso Glazed Aubergine VE N 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 VE N 8
truffle & hazelnut infused artichoke, semi-dried tomato & basil salsa, grilled bread

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

Wild Mushroom Wellington 8
creamy chipotle sauce, wilted spinach

MAINS

Root Vegetable Rotolo 16
pommes dauphinoises filled with swede, carrot & parsnip, served with creamy herb reduction, french beans, parsnip crisps

Aubergine Schnitzel N 16.5
grilled aubergine layered with Applewood smoked cheddar & basil pesto, roasted peppers, tomato, served with new potato, caramelised onions, sautéed kale & horseradish sauce

Green Dragon VE 13.5
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

Smoked Tofu Caesar Salad STARTER 8 / MAIN 14
romaine lettuce, avocado, capers, cherry tomatoes, polenta croûtons & Italian cheese shavings

The Gate's Beetroot Cheese Burger VE 14
pretzel bun, smoked tomato relish, cornichons & a raw vegetable salad with a wholegrain mustard & maple dressing
with mature cheddar (not vegan) or vegan cheese

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

PRIX FIXE LUNCH
2 courses £15 • 3 courses £18
Served in Marylebone & Hammersmith
Served Monday-Friday lunch

WEEKDAY LUNCH £9.95
One course + soft drink (250ml)
Served in Islington from 4th March
Served Monday-Friday lunch

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.