

BITES & SHARING

Mixed Italian Olives 3 GF
marinated in lemon & herbs

Black Olive Bread 3
served with baba ganoush

STARTERS

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

Plantain Fritters 7.5 VE
crisp fennel salad & blueberry chipotle sauce

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

Crispy Marinated Tofu 8 VE
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 8 VE N
truffle & hazelnut infused artichoke, semi-dried tomato & basil salsa, grilled bread

Potato Chaat 7.5 VE N
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 16.5 N
grilled aubergine layered with Applewood smoked cheddar & basil pesto, roasted peppers, tomato, served with new potato, caramelised onions, sautéed kale & horseradish sauce

Green Dragon 13.5 VE
salad of glazed tofu, avocado, sweet potato, red cabbage, pak choi, daikon, carrot, peppers, with teriyaki & sesame dressing

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

Wild Mushroom Risotto Cake 16 VE GF
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 14.5 VE GF
spiced coconut curry with tofu, sweet potato, shiitake mushroom, okra, baby corn, plantain & sticky rice

Caesar Salad 14
smoked tofu, avocado, capers, cherry tomatoes, polenta croûtons romaine lettuce & Italian cheese shavings

The Gate's Beetroot Cheese Burger 14 VE
pretzel bun, smoked tomato relish, cornichons & a raw vegetable salad with a wholegrain mustard & maple dressing

SIDES

Chunky herb polenta chips 4 VE
with garlic aioli

Mixed steamed greens 4 VE GF

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

Roasted spiced sweet potato wedges 4 VE
with sour cream

NOW SERVING BREAKFAST IN ST JOHN'S WOOD

Join us for breakfast from 8.00am-11.45am Monday-Friday at our new restaurant in St John's Wood!

The Gate St John's Wood also offers brunch on weekends from 8am on Saturdays and 10am on Sundays...

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. Our recipes can't be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.