

BITES & SHARING

Mixed Italian Olives 3 GF
marinated in lemon & herbs

Black Olive Bread 3
served with baba ganoush

STARTERS

Please ask us about our soup of the day!

Avocado & Beetroot Tartare 8.5 VE GF
lilliput caper, shallot & cider vinaigrette

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

Couscous & Feta Fritters 8
with a Moroccan-spiced carrot purée

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

Courgette Flower 9.5 VE
filled with homemade ricotta, roasted butternut, basil & semi-dried tomatoes, served with beluga lentils & aioli

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

Grilled British Asparagus 8 VE GF
served with hollandaise sauce

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

MAINS

Aubergine Teriyaki 16.5 VE
grilled aubergine layered with shiitake mushrooms & wasabi duxelles, coriander pesto, peppers, served with teriyaki noodles, mango & pickled ginger salsa

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

Goat's Cheese Mille-Feuille 16 GF
layered with pommes dauphinoises, red pepper, courgette, black olives, basil pesto, arrabiata sauce

Green Thai Curry 14.5 VE GF
spiced coconut curry with tofu, snow peas, lotus root, pak choi, shiitake mushroom, baby corn & sticky rice

Red, Black & White Quinoa Salad 14 VE GF
roast sweet potatoes, cherry tomatoes, pomegranate, grilled courgette, baby spinach, miso & lime dressing

The Gate's Beetroot Cheese Burger 14 VE
pretzel bun, smoked tomato relish, cornichons & raw vegetable salad with wholegrain mustard & maple dressing (with vegan cheese or mature cheddar) **Add guacamole £1.50**

SIDES

Chunky herb polenta chips 4 VE
with garlic aioli

Mixed green beans 4 VE GF
with chilli & garlic oil

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

Roasted spiced sweet potato wedges 4 VE
with sour cream

Rocket salad, blushed tomatoes 4 VE GF
with balsamic reduction

NEW OPENING!

**Our fourth location is now open
in St John's Wood for
breakfast, lunch, and dinner,
from 8am Monday-Saturday
and from 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.

SPARKLING & CHAMPAGNE

	Glass 125ml	Bottle 750ml
<i>Non-vintage</i> Prosecco, Stelle d'Italia Veneto, Italy	7	30
Brut Mosaique, Champagne Jacquart Champagne Reims, France		68

WHITE WINE

	Glass 175ml	Carafe 500ml	Bottle 750ml
Macabeo, Molino Loco Murcia, Spain 2017	6.5	17	21
Pinot Grigio, Madregale, Cantina Tollo Abruzzo, Italy 2015	7	19	23
Chenin Blanc, Good Hope ^O Stellenbosch, South Africa 2016	7.5	21	25
Riesling, Reserve, Andre Scherer ^O Alsace, France 2015			29
Picpoul De Pinet, Mirande Languedoc, France 2016	8.5	25	31
Gavi Le Marne, Marne Bianco ^O Piemonte, Italy 2017			34
Sauvignon Blanc, Tinpot Hut Marlborough, New Zealand 2018	9	28	36
Grüner Veltliner, Handcrafted by Martin & Anna Arndorfer ^N Straßertale, Austria 2016			38.5
Albariño San Campio, Terras Gauda Galicia, Spain 2016			44

ROSE WINE

	Glass 175ml	Carafe 500ml	Bottle 750ml
Rosa Bianca Pinot Grigio Rosato Fossalta di Piave, Italy 2017	7	19	23
Carteron Éléance ^O Côtes de Provence, France 2016			33

RED WINE

	Glass 175ml	Carafe 500ml	Bottle 750ml
Monastrell, Molino Loco Murcia, Spain 2018	6.5	17	21
Merlot, Arcano Central Valley, Chile 2017	7	20	24
Rioja Crianza Ramon Bilbao Rioja, Spain 2014	7.5	21	26
Grenache/Syrah, Cuvée des Galets, Estezargues ^O Rhône, France 2015	8.5	23	28
Montepulciano/Sangiovese, Rosso Piceno, Bacchus Ciu Ciu ^O Marche, Italy 2017			29
Tragolargo Monastrell, Bodegas Vinessens Alicante, Spain 2017			35
Cabernet Sauvignon, Vinum Stellenbosch, South Africa 2013			35.5
Malbec Clásico, Kaiken Mendoza, Argentina 2017	9	28	36
Pinot Noir, Yealands Estate Awatere Valley-Marlborough, New Zealand 2014			42

All our wines are vegan!

All our wines, including our Prosecco and Champagne, are vegan and have been especially selected to complement plant-based food.

Sample menu - Subject to change & availability

^O ORGANIC | ^N NATURAL | ALL OUR DRINKS ARE VEGAN | ALL OUR STRAWS ARE BIO-DEGRADABLE

Vintages may change without prior notice.

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HAMMERSMITH • MARYLEBONE • ISLINGTON • ST JOHN'S WOOD *opening March 2019*

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