

## The Gate's 30th Anniversary Menu 3 courses & a glass of Prosecco £19.89

Served at The Gate St John's Wood from the 9th June to 9th September 2019  
Available Monday-Friday lunch & dinner; Saturday-Sunday from 5:00pm

### STARTERS

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#### Potato Cake **VE GF**

mustard-seed pan-fried potato cake filled with spiced vegetables, served with a sweet tamarind sauce, pear & coriander chutney

#### Involtini

chargrilled panko aubergine, semi-dried tomatoes, red peppers, applewood smoked cheddar, & basil pesto

#### Raw Asian Salad **VE GF N**

green mango & green papaya, mouli, baby corn, mange-tout, pak choi, coriander & mint, in a lightly spiced Thai dressing with crushed cashews

### MAINS

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#### Globe Artichoke **VE GF**

stuffed with wild mushroom duxelle, braised fennels, served with potato dauphinoises, creamy wild mushroom sauce & spinach

#### Goat's Cheese & Beetroot Ravioli **N**

filled with sundried tomato, leeks, pine nuts & basil, served with sage butter, braised spinach & golden beetroot

#### Tagine **VE N**

green & yellow courgette, cauliflower, pumpkin, chickpeas, apricots, pomegranate, pistachios & herb couscous salad, served with pickled lemons & s'chug

### DESSERTS

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#### Lavender & Pistachio Crème Brûlée **GF N**

#### Pressed chocolate cake **GF**

with Chantilly cream & a kumquat & star anise compote

#### Alfonso Mango Pavlova **VE GF**

with passion fruit coulis

Enter our 30th Anniversary  
Competition to win a year of  
free dining at The Gate!

Have a look at the back of this menu  
to find out how to participate

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.



## 30th Anniversary Competition!

### Prizes:

Prize 1: A year of free dining at The Gate for 2 covers (once a month, maximum 12 visits)

Prize 2: Two tickets to The Secret Vegan Supperclub

Prize 3: Two signed cookbooks

### How to participate:

All you have to do to participate is:

- \* Dine at The Gate St John's Wood between the 9th June-9th September
- \* Send feedback to: [feedback@thegaterestaurants.com](mailto:feedback@thegaterestaurants.com) for your email to go into the draw
- \* Sign up to our monthly newsletter on [thegaterestaurants.com](http://thegaterestaurants.com)

### Terms & conditions:

- \* The winner will be selected by the 30th September at random and notified by email
- \* Entry into the competition will be deemed as acceptance of these terms and conditions
- \* The Gate shall have the right, at its sole discretion and at any time, to change or modify these terms and conditions
- \* The Gate also reserves the right to cancel the competition if circumstances arise outside of its control