

STARTERS

Please ask us about our soup of the day!

Avocado & Beetroot Tartare 8.5 VE GF

lilliput caper, shallot & cider vinaigrette

Crispy Marinated Tofu 8 VE

fried tofu marinated in maple syrup & soy sauce with a quinoa, avocado & tomato salsa, coriander & lemon dressing

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

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 Cake 7.5 VE GF

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

Couscous & Feta Fritters 8

with a Moroccan-spiced carrot purée

Raw Asian Salad 8 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

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

Green Thai Curry 14.5 VE GF

spiced coconut curry with tofu, snow peas, lotus root, pak choi, shiitake mushroom, baby corn & sticky rice

Goat's Cheese & Beetroot Ravioli 16 N

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

Tagine 14 VE N

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

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

Sample menu - Subject to change & availability

PROSECCO MENU

2 courses £15.75 | 3 courses £18.75
with a glass of Prosecco or a freshly squeezed juice

St John's Wood & Marylebone: Served Monday-Friday 11:30am-6:30pm

Islington & Hammersmith: Served Monday-Friday lunch only

Valid from the 10th September 2019

STARTERS

Soup of the Day VE GF

Crispy Marinated Tofu VE

Potato Cake VE GF N

MAINS

Tortillas VE

The Gate's Beetroot Cheese Burger VE

Tagine VE N

DESSERTS

Peanut Butter Brownie VE N

Strawberry Eton Mess VE GF

Mango Cheesecake VE GF N

Orders must be placed by 6.30pm in St John's Wood & Marylebone. Available to parties of 8 guests maximum. Cannot be pre-booked. Not available in conjunction with any other offer. Subject to 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.