

BITES & SHARING

Mixed Italian Olives 3 VE GF
marinated in chilli, lemon & herbs

Black Olive Bread 3 VE
served with baba ganoush

STARTERS

Please ask us about our soup of the day!

Avocado & Beetroot Tartare 9 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

Three-Onion Tart 8 VE
leeks, shallots, caramelised red onions, finished with balsamic reduction & sprouting salad

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

Courgette Flower 10.5 VE
filled with homemade ricotta, roasted butternut, basil & semi-dried tomatoes, served with beluga lentils & aioli

Potato Cake 8.5 VE GF
mustard-seed pan-fried potato cake filled with spiced vegetables, served with a sweet tamarind sauce, pear & coriander chutney

Wild Mushroom & Truffle Arancini 8.5 VE
rocket salad, shallot & thyme purée

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

MAINS

Wild Mushroom Risotto Cake 16.5 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 Dragon 13.5 VE
salad of glazed tofu, avocado, sweet potato, red cabbage, pak choi, daikon, carrot, peppers, with teriyaki & sesame 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*

Red Thai Curry 14.5 VE GF
spiced coconut curry with tofu, sweet potato, shiitake mushroom, okra, baby corn, plantain & sticky rice

Shiitake Ginger Gyoza 16 VE N
traditional stuffed dumpling, sweet potato purée, crispy kale, teriyaki sauce & toasted cashews

Tagine 14 VE N
green & yellow courgette, cauliflower, pumpkin, chickpeas, apricots, pomegranate, pistachios & herb couscous salad, served with pickled lemons & s'chug

Tortillas 15 VE
filled with sweet potato, corn, coriander, spring onion, & chilli, served with black bean & chipotle purée, guacamole, sour cream

Aubergine Schnitzel 16 VE N
grilled aubergine layered with cashew cheese & basil pesto, roasted peppers, tomato, served with new potato, caramelised onions, sauté kale & horseradish sauce

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

PROSECCO MENU

2 courses £16.75 | 3 courses £19.75
with a glass of prosecco or a freshly squeezed juice
Served Monday-Friday 11.30am - 6.00pm

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**
Tiramisu **VE N**
Mango Cheesecake **VE GF N**

Orders must be placed by 6.00pm. 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

Please advise us at least 72 hours in advance if you have special dietary requirements. Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.