

## 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 at specific times only - see the Offers page on our website.*

#### 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**

*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.*