

## SHARING & STARTERS

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**House Bread 4** VE  
Maldon Salt, EVO, balsamic

**Mixed Italian Olives 4** VE  
marinated in chilli, lemon & herbs

**Grilled British Asparagus 9.7** VE GF N  
with vegan bearnaise sauce, toasted hazelnuts

**Heritage Tomatoes & Feta 8.5** VE GF N  
mousse of vegan feta with chimichurri, flaked almonds

**Avocado & Beetroot Tartare 9** VE GF  
lilliput caper, shallot & cider vinaigrette

**Steamed Hirata Bun 9** VE  
filled with ginger & soy marinated King Oyster mushroom, fresh Asian coleslaw, gochujang dressing

**Miso Glazed Aubergine 10** VE N  
toasted cashew nuts, Ponzu sauce, micro coriander, sesame seeds

**Crispy Courgette Flower 10.5** VE  
filled with mint & pea purée, served with quinoa & pomegranate salad, garlic & lemon aioli

**Faux Gras 10** VE N  
served with fig relish, toasted baguette

## MAINS

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**Home Made Gnocchi 17** VE GF  
semidried tomato, asparagus, smoked baby artichoke, creamy truffle sauce, Jerusalem artichoke crisps

**Cordon Bleu 18** VE GF N  
grilled aubergine filled with mushroom duxelles, vegan cheddar & marinated tofu, served with new potato gratin, French beans, lemon & thyme cream sauce

**Green Dragon Salad 15** VE  
glazed smoked tofu, avocado, sweet potato, red cabbage, pak choi, daikon, heritage carrot, peppers, served with a Sake teriyaki & sesame dressing

**The Gate Beetroot Burger 16** VE  
beetroot and bulgur wheat patty topped with applewood smoked cheddar, bbq oyster mushroom, garlic aioli, pickled cabbage, served with green leaf salad

**Katsu Curry 17** VE  
breaded seitan steak, brown rice, pickled mooli, lotus root in a fragrant coconut curry

**Tortillas 18** VE  
filled with smoked jackfruit, black bean, sweet potato, served with corn & achiote purée, guacamole, sour cream

## SIDES

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**Roasted Cauliflower 6** VE GF N  
smoked paprika tahini, flaked almonds, pomegranate

**Green Leaf Salad 4** VE GF  
lettuce, red onion, cucumber, tomato, radish, served with a creamy mustard dressing

**Chunky Herb Polenta Chips 4** VE  
with garlic & lemon aioli

**Sweet Potato Wedges 4** VE  
with harissa mayonnaise

**Rosemary Salted Fries 4** VE

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.

All prices include VAT. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.