

SHARING & STARTERS

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

Home Made Gnocchi 16 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

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.

LUNCH MENU

2 COURSES £18 OR 3 COURSES £21

Available 12 noon - 5pm, Monday to Friday

Add a glass of prosecco for £5

STARTERS (choice of)

Heritage Tomatoes & Feta VE GF N

mousse of vegan feta with chimichurri, flaked almonds

Avocado & Beetroot Tartare VE GF

lilliput capers, shallot, cider vinaigrette

Steamed Hirata Bun VE

filled with ginger & soy marinated King Oyster mushroom, served with fresh Asian coleslaw, gochujang dressing

MAINS (choice of)

The Gate Beetroot Burger VE

beetroot and bulgur wheat patty topped with applewood smoked cheddar, bbq oyster mushroom, garlic aioli and pickled cabbage, served with green leaf salad

Katsu Curry VE

breaded seitan steak, brown rice, pickled mooli, lotus root in a fragrant coconut curry

Green Dragon Salad VE

glazed smoked tofu, avocado, sweet potato, red cabbage, pak choi, daikon, heritage carrot, peppers, served with a Sake teriyaki & sesame dressing

DESSERTS

Chocolate & Orange VE GF N

dark chocolate mousse served on orange frangipane, served with spiced orange sauce

Tiramisu VE

served with a Tia Maria mocha cream

Baileys Cheesecake GF

served with a dark chocolate sauce

Not available in conjunction with any other offer