

## SHARING & STARTERS

### House Bread 4 VE

Maldon Salt, EVO, balsamic

### Mixed Italian Olives 4 VE

marinated in chilli, lemon & herbs

### Artichoke Terrine 10 VE N

basil, truffle & hazelnut infused artichoke, semidried tomato salsa, crispy bread

### Charred Avocado & Mushroom Ceviche 10 VE GF

filled with Shimeji and mango, habanero tiger milk, pico de gallo salsa

### Feta & Couscous Fritters 9 VE

spiced pumpkin purée, preserved lemons, sundried olives

### Steamed Hirata Bun 9 VE

Eat Planted bbq pea protein strips, 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

mint & pea purée, served with quinoa & pomegranate salad, garlic & lemon aioli

### Beetroot & Mascarpone Mousse 8.5 VE GF

pressed multi seed crumble, orange & wholegrain mustard vinaigrette, beetroot crisp

## MAINS

### Home Made Gnocchi 16 VE GF

smoked artichoke hearts, pumpkin, beetroot, Cavolo Nero crisps, beetroot reduction

### Wild Mushroom Risotto Cake 18 VE GF

topped with seasonal wild mushrooms, creamy cep sauce, rocket salad, lemon & truffle dressing

### 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

### Aubergine Teriyaki 18 VE

chargrilled, filled with soy infused Shiitake mushrooms, wasabi marinated tofu, roasted red peppers, served with warm noodle salad, pickled ginger & mango salsa, teriyaki sauce

## SIDES

### Roasted Cauliflower 6 VE GF N

smoked paprika tahini, flaked almonds, pomegranate

### Chunky Herb Polenta Chips 5 VE

with garlic & lemon aioli

### Green Leaf Salad 4 VE GF

lettuce, red onion, cucumber, tomato, radish, served with a creamy mustard dressing

### 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, weekdays only**

**Add a glass of prosecco for £5**

## STARTERS

### **Beetroot & Mascarpone Mousse** VE GF N

pressed multi seed crumble, orange & wholegrain mustard vinaigrette, beetroot crisps

### **Miso Glazed Aubergine** VE N

toasted cashew nuts, Ponzu sauce, micro coriander, sesame seeds

### **Steamed Hirata Bun** VE

Eat Planted bbq pea protein strips, served with fresh Asian coleslaw, gochujang dressing

## MAINS

### **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

### **Home Made Gnocchi** VE GF

smoked artichoke hearts, pumpkin, beetroot, Cavolo Nero crisps, beetroot reduction

## DESSERTS

### **Chocolate Brownie** VE N

served with vanilla icecream & chocolate sauce

### **Sticky Toffee Pudding** VE N

salted peanut butter icecream, popcorn

### **Alphonso Mango Cheesecake** VE GF N

served with passionfruit sauce

**Not available in conjunction with any other offer**