

SHARING & STARTERS

House Bread 4 VE

Maldon Salt, EVO, balsamic

Mixed Italian Olives 4 VE

marinated in chilli, lemon & herbs

Three Onion Tart 9 VE

sprouting salad with pumpkin & sunflower seeds

Feta & Couscous Fritters 9 VE

spiced pumpkin purée, preserved lemons, sundried olives

Wild Mushroom Risotto Cake 9 VE GF

shallot & thyme purée, truffle pesto, rocket leaves

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 N

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, creamy cep sauce

Wellington 17 VE N

stuffed with pumpkin, parsnip, chestnuts, leeks & sage, creamy potato purée, tenderstem broccoli, wholegrain mustard 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

Aubergine Schnitzel 19 VE GF

layered with applewood smoked cheddar, basil pesto, roasted red peppers & plum tomatoes, served with dauphinoise potatoes, sautéed kale, finished with a horseradish cream sauce

SIDES

Sauteed Tenderstem Broccoli 6 VE GF

sesame & lime dressing

Dauphinoise Potatoes 5 VE GF

Green Leaf Salad 4 VE GF

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

Chunky Herb Polenta Chips 5 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.

FESTIVE MENU

3 COURSES £36

STARTERS

Three Onion Tart VE

sprouting salad with pumpkin & sunflower seeds

Chestnut, Parsnip & Cranberry Terrine VE

orange & cinnamon coulis, crispy bread

Wild Mushroom Risotto Cake VE GF

shallot & thyme purée, truffle pesto, rocket leaves

MAINS

Aubergine Schnitzel VE GF

layered with smoked applewood cheddar, basil pesto, roasted red peppers & plum tomatoes, served with dauphinoise potatoes, sautéed kale, finished with a horseradish cream sauce

Wellington VE N

filled with pumpkin, parsnip, chestnuts, leeks & sage, creamy potato purée, tenderstem broccoli, wholegrain mustard cream sauce

Christmas Rotolo VE GF

layered potatoes, wild mushroom duxelle, Jerusalem artichoke purée, red wine & cranberry reduction, sweet potato crisps

DESSERTS

Dark Chocolate Sphere VE GF

William's pear purée, chocolate mousse, chocolate crumble

Cranberry Cheesecake VE GF N

green apple coulis

Christmas Pudding VE

brandy cream, orange salsa

Add a Christmas Cracker, vegan mince pie and tea or coffee for an additional £10pp

VE vegan | GF gluten free | N contains nuts

Not available in conjunction with any other offer