

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

Artichoke Terrine 10 VE N
basil, truffle & hazelnut infused artichoke, semidried tomato salsa, crispy bread

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

Wild Mushroom Risotto Cake 18 VE GF
topped with seasonal wild mushrooms, creamy cep sauce, rocket salad, lemon & truffle dressing

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. The Gate is a cashless business.