

thegate

plant-based pioneers est. 1989

Mothers Day Indulge with our three course Sunday Roast menu for £35pp Sunday March 19

STARTERS

Artichoke Terrine VE N

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

Feta & Couscous Fritters 9 VE

spiced pumpkin purée, preserved lemons, sundried olives

Three Onion Tart VE

sprouting salad with pumpkin & sunflower seeds

MAINS

Your choice of the following

Main course options are all served with roast potatoes, Yorkshire pudding, roasted carrots and parsnips, broccoli, and a red wine reduction sauce.

Wellington filled with butternut, parsnip, chestnuts and sage VE

Roasted celeriac VE

Wild mushroom nut roast VE N

DESSERTS

Chocolate and Peanut Butter Brownie VE N
with vanilla icecream

Carrot Cake VE N

lemon icing, kumquat & cardamon compote

Mandarin Cheesecake VE GF
passionfruit sauce

As a special recognition of all mothers everywhere, we will offer a free glass of prosecco to all mothers

VE vegan | VEO vegan option | GF gluten free | GFO gluten free option | N contains nuts

Please note that we are a cashless business. 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.

 @gaterestaurant



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TheGateVeg