

Cocktails

Le Boss Margarita	13
Aperol Spritz	12
Raspberry Bellini	11
Apple Mojito (alcohol-free)	7

thegate
plant-based pioneers est. 1989

Nibbles

House Bread	4
maldon salt, EVO, balsamic	
Mixed Italian Olives GF	4
marinated in chilli, lemon & herbs	

Small Plates & Starters

Mushroom Paté N	11	Crispy Courgette Flower	12	Potato Rosti N	8.5
porcini glaze, red onion marmalade, crostini		filled with butternut squash, sun dried tomatoes pine nuts & basil, served with buckwheat & tomato salad, truffle aioli		fennel, apple & walnut salad in wholegrain mustard dressing, served with apple sauce, sour cream & dill	
Heritage Tomatoes & Feta GF	10	Corviche N	9	Korean Style Tofu GF	8.5
vegan feta, cantaloupe melon, chimichurri, balsamic pearls		stuffed fritter filled with oyster mushrooms & peppers in achiote, served with pico de gallo & a creamy coriander & lime sauce, pickled red onion		soy & ginger marinated tofu on gem leaves, with kimchi, cucumber, chillies & a spicy dressing	
Beetroot & Avocado Tartare GF	9				
mango yolk, lilliput capers, citrus vinaigrette					

Mains

Cold Asian Soba Noodle Salad	16.5	Chickpea Tagine N	17	Chipotle Wild Mushrooms GF	18
carrots, red cabbage, edamame, cucumber, pickled daikon & shimeji mushrooms in a gochujang & yuzu dressing, fresh chilli & coriander		courgette, butternut, cauliflower, chickpea & apricot in a rich Moroccan spiced sauce, quinoa & herb salad, almond, crispy onion & pomegranate, green schoog, preserved lemon		sautéed with shallots & thyme in a creamy chipotle sauce, polenta cake & grilled courgette ribbons	
Saffron Gnocchi GF	17	Katsu Curry	17	Beetroot Cheeseburger	17
asparagus, semi dried tomatoes, confit globe artichokes, creamy white wine & thyme reduction, Jerusalem artichoke crisps		wild & basmati rice, panko coated seitan in a rich Katsu sauce, pickled lotus & daikon		crispy lettuce, aioli, smoked applewood cheddar, bbq oyster mushrooms, pickled red cabbage, <i>served with skin on fries.</i>	

Sides

Sweet Potato Wedges	5	Chunky Herb Polenta Chips	6	Roasted Cauliflower GF N	6
smoked paprika & chives sour cream		arlic & lemon aioli		smoked paprika dressing, pomegranate seeds, toasted almond flakes, micro coriander	
Green Leaf Salad GF	4	Skin on Fries	4		
mustard dressing		rosemary salt			

All the dishes on this menu are plant-based.
GF = gluten-free | N = contains nuts

We operate a cashless business. All prices include VAT. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff. 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.