

Olives **V G 3**

Basket of bread **V** (serves two) **3**  
with infused extra virgin olive oil

## STARTERS

Soup of the day **VO GO 5**  
served with fresh crusty bread

Plantain fritters **V G 6**  
filled with carrot, sultanas, mint and pine nuts serves  
with chipotle and blueberry sauce and crispy fennel and  
pomegranate salad

Carciofini **VO GO 8**  
baby artichoke filled with wild mushroom duxelles and  
dolcelatte served with puy lentil salsa and garlic aioli

Mustard seed potato cake **G V 6**  
filled with spiced baby corn, courgette, carrot and green  
peas, pan fried and served with a tamarind sauce, mint  
& coriander chutney

Sesame coated smoked tofu **V 6**  
with coriander pesto, pickled vegetables and seaweed  
salad

Grilled halloumi in chermula **6**  
with freekeh, pomegranate and mint salad, roasted red  
onions, peppers and harissa

Three onion tart **6**  
leeks and shallots baked with creme fraiche in a cheese  
pastry, topped with caramalized red onions and finished  
with herb oil

Mezze platter **NO 19**  
a selection of the starters based on two people  
please allow 15 mins

## SALADS

Sweet potato and pomegranate **VO G 6 / 12**  
baby red chard, feta, pine nuts, spring onions & mint in  
a creamy tahini and smoked paprika dressing

Sprouting lentil **V G 6 / 12**  
pak choi, cranberries, miso pickled tagliatelle of carrot  
and mouli in a wasabi oil

## MAINS

Butternut rotolo **G 13**  
roasted butternut, goats cheese and basil in a baked  
thyme-infused rolled potato, served with a tomato &  
caper salsa and a lemon butter sauce

Wild mushroom risotto cake **VO G 15**  
sauté girolles, king oysters and paris brown served on  
a pan fried risotto cake finished with creamy cep sauce,  
rocket and cheese shavings in lemon and truffle dressing

Thai red curry **V G 13**  
shiitake mushrooms, plantain, baby corn, courgette and  
yam in a thai spiced creamy coconut sauce served with  
aromatic wild basmati rice and a pineapple & chilli salsa

Aubergine schnitzel **14**  
layered with applewood smoked cheddar, basil pesto,  
roasted red peppers and plum tomatoes, served with  
potato dauphinoise and pan fried kale, finished with a  
horseradish cream sauce

Roast heritage beetroot tart **13**  
flaky puff pastry topped with creamed caramelised  
onions, Yorkshire Wensleydale truckle cheese served  
with herb cream sauce and wilted spinach

Tortillas **VO 13**  
with two fillings of sweet potato, sweetcorn, goats  
cheese, chilli, lime and coriander; baked beetroot, feta  
and parsley, served with guacamole, sour cream and  
black bean pepper salsa

## SIDES

Chunky herb polenta chips with garlic aioli **V G 4**

Sauté kale **V G 4**

Lemon and rosemary roasted new potatoes **V G 4**

Rocket and balsamic reduction salad topped  
with hazelnuts and blushed tomatoes **V G NO 4**

### ★ COOKBOOKS TO BUY ★

The Gate  
Vegetarian  
(2005) 12

The Gate  
Easy Vegetarian  
(2007) 12

**V VEGAN | VO VEGAN OPTION | G GLUTEN FREE | GO GLUTEN FREE OPTION | N CONTAINS NUTS | NO NUT FREE OPTION**

Allergen information is available upon request, please inform your server before ordering.  
Please note: the preparation of dishes containing allergens are prepared in the same kitchen.

*A discretionary service charge of 12.5% will be added to your bill.  
Service charge is divided across the entire restaurant team.*