

BITES & SHARING

Mixed Italian Olives 3 GF
marinated in lemon & herbs

Black Olive Bread 3
served with baba ganoush

STARTERS

Please ask us about our soup of the day!

Avocado & Beetroot Tartare 8.5 VE GF
lilliput caper, shallot & cider vinaigrette

Crispy Marinated Tofu 8 VE 1989
fried tofu marinated in maple syrup & soy sauce with a quinoa, avocado & tomato salsa, coriander & lemon dressing

Miso Glazed Aubergine 8.5 VE N
half aubergine roasted & glazed with miso sauce, topped with toasted cashew nuts, ponzu sauce, micro coriander, sesame seeds

Artichoke Terrine 8 VE N
truffle & hazelnut infused artichoke, semi-dried tomato & basil salsa, grilled bread

Courgette Flower 9.5 VE
filled with homemade ricotta, roasted butternut, basil & semi-dried tomatoes, served with beluga lentils & aioli

Potato Cake 7.5 VE GF 1989
mustard-seed pan-fried potato cake filled with spiced vegetables, served with a sweet tamarind sauce, pear & coriander chutney

Couscous & Feta Fritters 8
with a Moroccan-spiced carrot purée

Raw Asian Salad 8 VE GF N 1989
green mango & green papaya, mouli, baby corn, mange-tout, pak choi, coriander & mint, in a lightly spiced Thai dressing with crushed cashews

MAINS

Aubergine Teriyaki 16.5 VE
grilled aubergine layered with shiitake mushrooms & wasabi duxelles, coriander pesto, peppers, served with teriyaki noodles, mango & pickled ginger salsa

Green Dragon 13.5 VE
salad of glazed tofu, avocado, sweet potato, red cabbage, pak choi, daikon, carrot, peppers, with teriyaki & sesame dressing

Tortillas 14 VE 1989
filled with sweet potato, corn, coriander, spring onion, & chilli, served with black bean & chipotle puree, guacamole, sour cream

Wild Mushroom Risotto Cake 16 VE GF
sauté girolle, pleurote & Paris brown, served on a pan fried risotto cake, finished with a creamy cep sauce, rocket & lemon truffle dressing

Green Thai Curry 14.5 VE GF
spiced coconut curry with tofu, snow peas, lotus root, pak choi, shiitake mushroom, baby corn & sticky rice

Goat's Cheese & Beetroot Ravioli 16 N
filled with sundried tomato, leeks, pine nuts & basil, served with sage butter, braised spinach & golden beetroot

Tagine 14 VE N 1989
green & yellow courgette, cauliflower, pumpkin, chickpeas, apricots, pomegranate, pistachios & herb couscous salad, served with pickled lemons & s'chug

The Gate's Beetroot Cheese Burger 14 VE 1989
pretzel bun, smoked tomato relish, cornichons & raw vegetable salad with wholegrain mustard & maple dressing (with vegan cheese or mature cheddar) **Add guacamole £1.50**

SIDES

Chunky herb polenta chips 4 VE
with garlic aioli

Mixed green beans 4 VE GF
with chilli & garlic oil

Cauliflower 4 VE GF N
with smoked paprika tahini, pomegranate & pinenuts

Roasted spiced sweet potato wedges 4 VE
with sour cream

Rocket salad, blushed tomatoes 4 VE GF
with balsamic reduction

1989 30th ANNIVERSARY MENU 1989 3 courses & a glass of Prosecco £19.89

STARTERS

Potato Cake **VE GF**
Crispy Marinated Tofu **VE**
Raw Asian Salad **VE GF N**

MAINS

Tortillas **VE**
The Gate's Beetroot Cheese Burger **VE**
Tagine **VE N**

DESSERTS

Lavender & Pistachio Crème Brûlée **GF N**
Pressed chocolate cake **GF**
Mango Cheesecake **VE GF N**

Available to parties of 8 guests maximum. Cannot be pre-booked. Not available in conjunction with any other offer. Subject to availability.

1989 30TH ANNIVERSARY MENU £19.89 | **VE VEGAN** | **GF GLUTEN FREE** | **N CONTAINS NUTS**

Some of our dishes can be made without nuts or gluten, please ask your server before ordering. Allergen information is available upon request, please inform your server before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. Our recipes can't be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.