

## BRUNCH CLASSICS

### Full English v GO 12

mushroom & bean sausage, hash brown, aubergine bacon, homemade baked beans, wild mushrooms, roasted tomato, toast, scrambled tofu (Replace tofu with organic egg - not vegan)

### Shakshuka v GO 9.5

scrambled tofu seasoned with turmeric, in a North African rich tomato & red pepper stew with cumin, smoked paprika & cayenne served in a cast iron pan (Replace tofu with poached organic egg - not vegan)

### Avocado Benedict v N 12

avocado & scrambled tofu on sourdough toast and vegan hollandaise (Replace tofu with organic egg - not vegan)

### Avocado Toast v 8

sourdough toast topped with avocado & toasted sunflower seeds

### Herb Omelette GF 9

sauté wild mushrooms, avocado, wilted spinach, toasted sunflower seeds

### Scrambled Tofu v GO 8

seasoned with sumac, za'atar, spring onion & chunky avocado on toasted sourdough (Replace tofu with organic egg - not vegan)

### Banana & Berry Pancakes v 8.5

American-style pancakes with banana, berries, maple syrup

## MAINS

### Tortillas v 13

filled with black bean, sweet potato, sweetcorn, soft onion & coriander in a lightly spiced tomato sauce, with guacamole, green tomato & sweet pepper salsa

Add sour cream £1 supplement (not vegan)

### Aubergine Schnitzel v N 15

grilled aubergine layered with cashew cheese & roast pepper, served with roasted potato, braised red cabbage, Madeira wine reduction sauce

### Club Sandwich v N 9

breaded seitan, aubergine bacon, vegan cheese, lettuce, tomato, Dijon mustard, mayonnaise

### The Gate's Sweet Potato & Chickpea Burger v GO 11

pretzel bun, tomato, baby gem lettuce, harissa mayonnaise & new green pickled cucumber, served with polenta chips

Add a slice of vegan cheese £1

Gluten-free bun £1 V

### Broccoli & Almond Salad v GF N 11

raw broccoli, flaked almonds, raw courgette, cucumber, tomato, candied cranberries, chilli, with apple cider vinegar dressing

### Wild Mushroom Risotto Cake v GF 16

sauté girolle, pleurote, pied de mouton & trompette mushrooms, served on pan fried risotto cake finished with a creamy cep sauce,

## EXTRAS

Avocado v GF 2

Organic egg GF 2

Sauté wild mushrooms v GF 4

Sourdough toast v 1.5

Chunky herb polenta chips with garlic aioli v GF 4

Mixed steamed greens v GF 4

Rocket salad, blushed tomatoes, balsamic reduction v GF 4

## FRESHLY SQUEEZED JUICES

Orange & pink grapefruit 4

Pear & lime 4

Carrot, apple & ginger 4

Tangy apple & lemon 4

Carrot, ginger, beetroot & celery 4

## DESSERTS

### Soft Cappuccino Cheesecake v GF N 7

coffee flavoured vegan cheesecake with a hazelnut base & mocha cream

### Dark Chocolate Snowball v GF 8.5

dark chocolate shell filled with chocolate mousse & salted date caramel sauce

### Pecan & Quince Eton Mess v GF N 7

caramelised pecan & quince with vegan meringue & chantilly cream

### Sticky Toffee Pudding 6.5

with salted caramel ice cream

### Citrus Tart v N 6.5

raw cashew lemon, lime & orange tart with orange compote

### Chocolate Brownie v 6.5

with Chantilly & date caramel sauce

### Ice Cream & Sorbets vO 6

### Dessert Trio vO GO N 15

cappuccino cheesecake; sticky toffee pudding; chocolate brownie

Sample menu - Subject to change & availability

V VEGAN | VO VEGAN OPTION | GF 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.

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