

**Served every weekend 9am-4pm at The Gate Marylebone only**  
**Not available in our Islington and Hammersmith restaurants**

## BRUNCH CLASSICS

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### 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 with 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

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### Tacos **v N 14**

soft tacos filled with refried pinto beans, on a red mole sauce served with tomato, avocado & baby gem salsa

### Aubergine Schnitzel **v N 15**

grilled aubergine layered with cashew cheese & basil pesto, roasted pepper, tomato, served with new potato, caramelised onion, sauté kale & horseradish sauce

### 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 cheeze £1

Gluten-free bun £1 V

### Red Thai Curry **v GF 14.5**

spiced coconut curry with marinated tofu, sweet potato, shiitake mushroom, okra, baby corn, plantain, sticky rice

### 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, rocket & lemon truffle dressing

## DESSERTS

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### 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 & Pear Eton Mess **v GF N 7**

caramelised pecan & pear 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.

HAMMERSMITH

MARYLEBONE

ISLINGTON

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## SPARKLING & CHAMPAGNE

	125ml	Bottle
Prosecco Brut, Terra Serena V	7	30
Veneto, Italy   NV		
Brut Mosaique, Champagne Jacquart V		68
Champagne Reims, France   NV		
Davenport, Limney O N		69
East Sussex, England   NV		
Brut Mosaique Rose, Champagne Jacquart V		112
Champagne Reims, France   NV		

## NATURAL WINE

At The Gate we have always celebrated sourcing ingredients with care. We have extended this concept to our wines by introducing a selection of Natural Wines. Natural wine takes organic/biodynamic practices and extends them into the winery in an attempt to reduce the total use of chemical inputs and manipulations throughout the entire process. They are unfiltered, often cloudy and might have unfamiliar flavours, but they offer a purity and vitality so often lost in mass produced wines.

	Bottle
Garnache, Casa Si Vintners Chiquitin N V	35
Ateca, Spain   2015	
Grüner Veltliner, Handcrafted by Martin & Anna Arndorfer N V	38.5
Straßertale, Austria   2016	
Branco Blend, Val de Capucha N O V	43.5
Lisboa, Portugal   2016	

## WHITE WINE

	175ml	Carafe	Bottle
Colombard Comté Tolosan, La Lande V	6	16	19.5
Gascogne, France   2017			
Pinot Grigio, Madregale, Cantina Tollo V	7	19	22
Abruzzo, Italy   2015			
Chenin Blanc, Good Hope O V	7.5	21	25
Stellenbosch, South Africa   2016			
Picpoul De Pinet, Mirande V	8.25	23	30
Languedoc, France   2016			
Sauvignon Blanc, Yealands Estate V	8.75	24	35.5
Awatere Valley-Marlborough, New Zealand   2015/16			
Viognier, Reserve de Gassac O	7.5	21	26
Languedoc, France   2016			
Riesling, Reserve, Andre Scherer O			28.5
Alsace, France   2015			
Gavi Le Marne, Marne Bianco O			34
Piemonte, Italy   2016			
Davenport, Horsmonden, Limney O N			40
East Sussex, England   2015			
Albariño San Campio, Terras Gauda			43.5
Galicia, Spain   2016			

## ROSE WINE

	175ml	Carafe	Bottle
Pinot Grigio Blush, Sospiro	7	19	21
Veneto, Italy   2017			
Viura/Garnacha, Honorio Rubio, Tremendus Clarete			27.5
Rioja, Spain   2016			
Carteron Élégance O			33
Côtes de Provence, France   2016			

## RED WINE

	175ml	Carafe	Bottle
Carignan, Le Rouleur, Vin de France V	6	16	19.5
Languedoc-Roussillon, France   2017			
Merlot, Casa Azul	7	20	24.5
Central Valley, Chile   2016			
Rioja Crianza Ramon Bilbao	7.5	21	26
Rioja, Spain   2014			
Grenache/Syrah, Cuvée des Galets, Estezargues O V	8	22	27.5
Rhône, France   2015			
Malbec, La Mascota O V	9	25	35
Mendoza, Argentina   2014/15			
Montepulciano/Sangiovese, Rosso Piceno, Bacchus Ciu Ciu O			28.5
Marche, Italy   2015			
Cabernet Sauvignon, Vinum V			35.5
Stellenbosch, South Africa   2013			
Shiraz/Cabernet Sauvignon, Wakefield Promised Land			36
Clare Valley, Australia   2014			
Carignan, Château Mirausse Minervois Clos l'Azerolle Vieilles Vignes			38
Languedoc-Roussillon, France   2015			
Pinot Noir, Yealands Estate V			42
Awatere Valley-Marlborough, New Zealand   2014			

V VEGAN | O ORGANIC | N NATURAL

Vintages may change without prior notice

## TRY OUR NEW MATCHA LATTE!

### Matcha Latte VO 4.5

soya & almond milk available on request

Amongst its many health benefits, matcha is high in antioxidants, boosts metabolism, detoxifies naturally, calms the mood and aids concentration!

**teapigs.**

## HOT DRINKS

Decaf coffee, soya & almond milk available on request

Espresso single 1.8 double 2.25

Macchiato single 2 double 2

Americano 2.5

Flat white 2.9

Latte 2.9

Cappuccino 2.9

Mocha 2.8

Hot chocolate 2.8

Matcha latte 4.5

Fresh mint tea 2.5

Everyday brew 2.5

Darjeeling earl grey 2.5

Mao feng green tea 2.5

Peppermint 2.5

Lemon & ginger 2.5

**teapigs.**

## FRESHLY SQUEEZED JUICES

Orange & pink grapefruit 4

Pear & lime 4

Carrot, apple & ginger 4

Tangy apple & lemon 4

Carrot, ginger, beetroot & celery 4

Green apple, cucumber & celery 4

## SOFT DRINKS & MOCKTAILS

Coca Cola / Diet Coke 2.5

Fresh lemonade (still or sparkling) 2.5

Ginger spritzer 3 / Elderflower Fizz 4 / Apple Mojito 5

## WATER

BELU MINERAL WATER all profits to clean water projects

Still or sparkling (750 ML) 3.75 (330 ML) 1.95

## COCKTAILS

Bloody Mary vodka, tomato juice, Worcestershire sauce, tabasco 8.5

Lychee Bellini prosecco, lychee liqueur, hibiscus flower v 9

Le Boss Margarita jalapeño infused tequila, Cointreau, lime, agave v 11

Cucumber Cooler bombay gin, cucumber, ginger, lime v 9

Negroni gin, campari, vermouth rosso v 9

Dark & Stormy dark rum, lime, ginger beer v 9

Espresso Martini vodka, coffee liqueur, espresso v 10

## BEER

Freedom Organic Helles Lager O V 5

Buxton Special Pale Ale v 5

Peroni 5

Wiper & True Amber Ale 5.5

Wild Beer Co. Epic Saison v 5.5

## CIDER

Gwynt y Ddraig Orchard Gold v 6

Westons Wyld Wood Organic Cider O V 6

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