

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

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 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

Barley & Parsnip Cake **v GF 15.5**

chargrilled baby artichoke, tenderstem broccoli, caponata, & lovage pesto

Tacos **v N 14**

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

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

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

Broccoli & Almond Salad **v GF N 11**

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

Red Thai Curry **v GF 14.5**

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

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**

Green apple, cucumber & 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 & 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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