

**Served every weekend 10am-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 Toast V 8

sourdough toast topped with avocado & toasted sunflower seeds

### Avocado Benedict V N 12

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

### 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

### 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 Bulgur & Beetroot Burger V 13

pretzel bun, three-cabbage coleslaw, sun dried tomato mayonnaise, served with polenta chips  
*add a slice of vegan cheese £1*

### Risotto Cake V GF N 15

chargrilled baby artichoke, tenderstem broccoli, caponata, served on pan fried risotto cake finished with lovage pesto

## EXTRAS

Rocket salad, blushed tomatoes, balsamic reduction V GF 4

Chunky herb polenta chips with garlic aioli V GF 4

Mixed steamed greens V GF 4

Saute wild mushrooms V GF 4

Sourdough toast V 1.5

Organic egg GF 2

Avocado V GF 2

## DESSERTS

### Tiramisu V N 7

flavoured with coffee liqueur & mocha cream

### British Strawberry Mousse V GF 7.5

dark chocolate semi-sphere filled with strawberry mousse, served with raspberry jelly, fresh berries & passion fruit sauce

### Poached Peaches V GF 6.5

in a spiced white wine sauce, biscuit, vanilla ice cream

### Mille-Feuille V N 7.5

filled with praline crème pâtissière

### Tacos V N 14

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

### Sweet Potato & Pomegranate Salad V GF N 11

roasted sweet potato, little gem salad, pine nuts, spring onion, coriander with a mint, tahini & smoked paprika dressing

### Red Thai Curry V GF 14.5

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

## BRUNCH DRINKS

Bloody Mary V 8.5

Lychee Bellini V 9

Espresso Martini V 10

Freshly Squeezed Juices 4

Orange & pink grapefruit

Pear & lime

Carrot, apple & ginger

Tangy apple & lemon

Carrot, ginger, beetroot & celery

Green apple, cucumber & celery

### Mango & Vanilla Cheesecake V GF N 6.5

with passion fruit coulis

### Peanut Butter Brownie V N 6.5

with vanilla ice-cream & chocolate sauce

### Ice Cream & Sorbets VO 6

### Dessert Trio V N 15

mille-feuille; mango & vanilla cheesecake; peanut butter 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**

[thegaterestaurants.com](http://thegaterestaurants.com)

**MARYLEBONE**

[@gaterestaurant](https://www.instagram.com/gaterestaurant)

**ISLINGTON**

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**OPENING SOON IN ST JOHN'S WOOD**