

**Served every weekend 10am-4pm at The Gate Marylebone only
Not available in our Islington and Hammersmith restaurants**

BRUNCH CLASSICS

Full English GO 12

mushroom & bean sausage, hash brown, aubergine bacon, homemade baked beans, wild mushrooms, roasted tomato, toast, scrambled tofu
replace tofu with organic egg NV

Shakshuka 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 NV

Avocado Toast 8

sourdough toast topped with avocado & toasted sunflower seeds

Avocado Benedict N 12

avocado & scrambled tofu on sourdough toast with vegan hollandaise
replace tofu with organic egg NV

Herb Omelette NV GF 9

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

Scrambled Tofu GO 8

seasoned with sumac, za'atar, spring onion & chunky avocado on toasted sourdough
replace tofu with poached organic egg NV

Banana & Berry Pancakes 8.5

American-style pancakes with banana, berries, maple syrup

MAINS

Sumac Aubergine N 15

grilled aubergine filled with caramelised shallots, roasted flaked almonds, preserved lemon, chilli & coriander, served with beetroot & chickpea salsa, Yemeni chilli sauce

The Gate's Bulgur & Beetroot Burger 13

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

Wild Mushroom Risotto Cake GF 16

sauté girolle, pleurote, pied de mouton & Paris brown, served on a pan fried risotto cake, finished with a creamy cep sauce, rocket & lemon truffle dressing

Tortillas NV VO N 15

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

Sweet Potato & Pomegranate Salad GF N 11

roasted sweet potato, little gem salad, pine nuts, spring onion, coriander with a mint, tahini & smoked paprika dressing
add feta cheese £2 NV

Red Thai Curry GF 14.5

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

EXTRAS

Rocket salad, blushed tomatoes, balsamic reduction GF 4

Chunky herb polenta chips with garlic aioli GF 4

Mixed steamed greens GF 4

Saute wild mushrooms GF 4

Sourdough toast 1.5

Organic egg GF 2

Avocado GF 2

DESSERTS

Tiramisu N 7

flavoured with coffee liqueur & mocha cream

Dark chocolate sphere 8

filled with chocolate mousse & salted caramel served with crumble chocolate sauce & griottines

Honey & Thyme Pudding NV 7

with caramel crème anglaise & honeycomb

Mille-Feuille N 7.5

filled with praline crème pâtissière

Baileys Cheesecake NV GF N 7.5

with chocolate sauce

Peanut Butter Brownie N 6.5

with vanilla ice-cream & chocolate sauce

Ice Cream & Sorbets 6

dairy and non-dairy ice-cream available

Dessert Trio NV VO N 15

mille-feuille; Baileys cheesecake; peanut butter brownie

BRUNCH DRINKS

Bloody Mary 8.5

Lychee Bellini 9

Espresso Martini 10

Freshly Squeezed Juices 4

Orange & pink grapefruit

Pear & lime

Carrot, apple & ginger

Tangy apple & lemon

Carrot, ginger, beetroot & celery

Green apple, cucumber & celery

Sample menu - Subject to change & availability

NV NON 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

MARYLEBONE

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ISLINGTON

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OPENING SOON IN ST JOHN'S WOOD