

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

## BRUNCH CLASSICS

### Full English VE 12

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

### Shakshuka VE 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*

### Avocado Toast VE 8

sourdough toast topped with avocado & toasted sunflower seeds

### Avocado Benedict VE N 12

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

### Herb Omelette GF 9

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

### Scrambled Tofu VE 8

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

### Banana & Berry Pancakes VE 8.5

American-style pancakes with banana, berries, maple syrup

## MAINS

### Aubergine Schnitzel VE N 16

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

### The Gate's Bulgur & Beetroot Burger VE 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 VE 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 15

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

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

roasted sweet potato, little gem salad, sunflower seeds, spring onion, coriander with a mint, tahini & smoked paprika dressing  
*add feta cheese £2*

### Red Thai Curry VE 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 VE GF 4

Chunky herb polenta chips with garlic aioli VE 4

Mixed steamed greens VE GF 4

Saute wild mushrooms VE GF 4

Sourdough toast VE 1.5

Organic egg GF 2

Avocado VE GF 2

## FRESHLY SQUEEZED JUICES

Orange & pink grapefruit

Pear & lime

Carrot, apple & ginger

Tangy apple & lemon

Carrot, ginger, beetroot & celery

Green apple, cucumber & celery

## DESSERTS

### Tiramisu VE N 7

flavoured with coffee liqueur & mocha cream

### Prune & Apple Crumble VE GF N 7

Armagnac crème anglaise

### Honey & Thyme Pudding 7

with caramel crème anglaise & honeycomb

### Mille-Feuille VE N 7.5

filled with praline crème pâtissière

### Cranberry & Vanilla Cheesecake VE GF N 7.5

spiced cranberry & orange compote

### Peanut Butter Brownie VE N 6.5

with vanilla ice-cream & chocolate sauce

### Ice Cream & Sorbets VE 6

### Dessert Trio N 15

cranberry & vanilla cheesecake; honey & thyme pudding; peanut butter brownie

### Sample menu - Subject to change & availability

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Some of our dishes can be made without nuts or gluten, please ask your server before ordering. Allergen information is available upon request, please inform your server before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination.

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**