

BRUNCH CLASSICS

Full English VE 12

mushroom & bean sausage, hash brown, aubergine bacon, homemade baked beans, wild mushrooms, roasted tomato, toast, scrambled tofu

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

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

Mushroom & Spinach Frittata VE GF 9.5

mushroom & spinach seasoned with za'atar, tomato, cucumber & red onion salad, garlic aioli

Scrambled Tofu VE 8

seasoned with sumac, za'atar, spring onion & chunky avocado on toasted sourdough

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 & Paris brown, served on a pan fried risotto cake, finished with a creamy cep sauce, rocket & lemon truffle dressing

Tortillas VE 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 11

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

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

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

Chocolate Snowball VE GF 8

dark chocolate shell filled with chocolate mousse & griottines, served with Chantilly cream & dark chocolate sauce

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 VE N 15

cranberry & vanilla cheesecake; prune & apple crumble; 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.