

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 organic egg

Banana & Berry Pancakes VE 8.5

American-style pancakes with banana, berries, maple syrup

MAINS

Aubergine Schnitzel N 16.5

grilled aubergine layered with Applewood smoked cheddar & basil pesto, roasted peppers, tomato, served with new potato, caramelised onions, sautéed kale & horseradish sauce

The Gate's Beetroot Cheese Burger VE 14

pretzel bun, smoked tomato relish, cornichons & a raw vegetable salad with a wholegrain mustard & maple dressing
with mature cheddar (not vegan) or vegan cheese

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

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

Sauté wild mushrooms VE GF 4

Sourdough toast VE 1.5

Organic egg GF 2

Avocado VE GF 2

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

Sticky Toffee Pudding N 7.5

with salted caramel ice-cream

Tortillas VE 14

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

Smoked Tofu Caesar Salad STARTER 8 / MAIN 14

romaine lettuce, avocado, capers, cherry tomatoes, polenta croûtons & Italian cheese shavings

Red Thai Curry VE GF 14.5

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

COCKTAILS

Winter Bellini 9

prosecco, orange juice, grapefruit juice

Baileys Almande Apricot Flip 11

Baileys Almande, apricot syrup, agave, coconut milk

Espresso Martini 10

vodka, coffee liqueur, espresso

Bloody Mary 9

vodka, tomato juice, Worcestershire sauce, tabasco, celery

Baileys Cheesecake GF N 7.5

with chocolate sauce

Peanut Butter Brownie VE N 6.5

with vanilla ice-cream & chocolate sauce

Ice Cream & Sorbets VE N 6

Dessert Trio VE N 15

Baileys 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.