

BRUNCH CLASSICS

Full English 12

mushroom & bean sausage, hash brown, smoked tofu bacon, homemade baked beans, wild mushrooms, roasted tomato, Sourdough toast, fried eggs

Root Vegetable Hash 12 GF

topped with portobello mushrooms, a poached egg and hollandaise sauce

Huevos Rancheros 11

wheat tortilla topped with re-fried beans, fried eggs, Columbian Aji salsa, green jalapeno, coriander & chilli relish

Herb Omelette 9.5 GF

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

Sourdough toast with a choice of:

mixed wild mushrooms, roasted portobello, Emmental cheese **8.5**
goat's curd & beetroot marmalade **8**
avocado & toasted sunflower seeds **8 VE**
homemade baked beans **7 VE**

Scrambled Eggs 8

seasoned with sumac, za'atar, spring onion & chunky avocado on Sourdough toast

Banana & Berry Pancakes 8.5 VE

American-style pancakes with berries, bananas, maple syrup

Gluten-free toast (not vegan) available on request instead of Sourdough GF

Scrambled tofu available on request instead of eggs VE

All our eggs are free-range and organic

MAINS

Aubergine Schnitzel 16.5 N

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 14 VE

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 16 VE GF

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 4 **VE GF**

Chunky herb polenta chips with garlic aioli 4 **VE**

Mixed steamed greens 4 **VE GF**

Saute wild mushrooms 4 **VE GF**

Sourdough toast 1.5 **VE**

Gluten-free toast 2 **VE**

Organic egg 2 **GF**

Avocado 2 **VE GF**

Tortillas 14 VE

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

Green Dragon 13.5 VE

salad of glazed tofu, avocado, sweet potato, red cabbage, pak choi, daikon, carrot, peppers, with teriyaki & sesame dressing

Red Thai Curry 14.5 VE GF

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

COCKTAILS

Elderflower & Lemon Collins 11

Sipsmith Lemon Drizzle, St Germain, lemon

Espresso Martini 10

vodka, coffee liqueur, espresso

Peach Bellini 8

prosecco, peach

Bloody Mary 9

tomato juice, vegan Worcestershire sauce, tabasco, celery

DESSERTS

Tiramisu 7 VE N

flavoured with coffee liqueur & mocha cream

Prune & Apple Crumble 7 VE GF N

Armagnac crème anglaise

Chocolate Dome 8 VE GF

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

Sticky Toffee Pudding 7.5 N

with salted caramel ice-cream

Baileys Cheesecake 7.5 GF

with chocolate sauce

Peanut Butter Brownie 6.5 VE N

with vanilla ice-cream & chocolate sauce

Ice Cream & Sorbets 6 VE N

Dessert Trio 15 VE N

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. Our recipes can't be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.