

Served every weekend at in Marylebone & St John's Wood from 10:00am-4:00pm
Not available in Hammersmith & Islington

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**
avocado & toasted sunflower seeds **8 VE**
eggs (scrambled, poached or fried) with sumac, za'atar, spring onion & chunky avocado **8**

Banana & Berry Pancakes 8.5 **VE**

American-style pancakes with berries, bananas, maple syrup

Extras

Avocado 2 **VE GF** | Sauté wild mushrooms 4 **VE GF** | Sourdough toast 1.5 **VE** | Gluten-free toast 2 **VE** | Organic egg 2 **GF**

*Scrambled tofu available on request instead of eggs **VE***

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

All our eggs are free-range and organic

MAINS

Green Thai Curry 14.5 **VE GF**

spiced coconut curry with tofu, snow peas, lotus root, pak choi, shiitake mushroom, baby corn & sticky rice

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

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

Aubergine Teriyaki 16.5 **VE**

grilled aubergine layered with shiitake mushrooms & wasabi duxelles, coriander pesto, peppers, served with teriyaki noodles, mango & pickled ginger salsa

The Gate's Beetroot Cheese Burger 14 **VE**

pretzel bun, smoked tomato relish, cornichons & raw vegetable salad with wholegrain mustard & maple dressing (with vegan cheese or mature cheddar) **Add guacamole £1.50**

Sides 4

Rocket salad, blushed tomatoes, balsamic reduction **VE GF**

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

Mixed green beans with chilli & garlic oil **VE GF**

DESSERTS

Tiramisu 7 **VE N**

flavoured with coffee liqueur & mocha cream

Mango Cheesecake 7.5 **VE GF N**

with passionfruit coulis

Strawberry Eton Mess 6.5 **VE GF**

British strawberries, meringue, Chantilly cream

Chocolate Tart 8

with kumquat compote

Summer Pudding 7

with clotted cream

Peanut Butter Brownie 6.5 **VE N**

with vanilla ice-cream & chocolate sauce

Ice Cream & Sorbets 6 **VE N**

Dessert Trio 15 **VE N**

mango cheesecake; tiramisu; 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.

SPARKLING & CHAMPAGNE

	Glass 125ml	Bottle 750ml
<i>Non-vintage</i> Prosecco, Stelle d'Italia Veneto, Italy	7	30
Brut Mosaïque, Champagne Jacquart Champagne Reims, France		68

WHITE WINE

	Glass 175ml	Carafe 500ml	Bottle 750ml
Macabeo, Molino Loco Murcia, Spain 2017	6.5	17	21
Pinot Grigio, Madregale, Cantina Tollo Abruzzo, Italy 2015	7	19	23
Chenin Blanc, Good Hope ^o Stellenbosch, South Africa 2016	7.5	21	25
Riesling, Reserve, Andre Scherer ^o Alsace, France 2015			29
Picpoul De Pinet, Mirande Languedoc, France 2016	8.5	25	31
Gavi Le Marne, Marne Bianco ^o Piemonte, Italy 2017			34
Sauvignon Blanc, Tinpot Hut Marlborough, New Zealand 2018	9	28	36
Grüner Veltliner, Handcrafted by Martin & Anna Arndorfer ^N Straßertale, Austria 2016			38.5
Albariño San Campio, Terras Gauda Galicia, Spain 2016			44

ROSE WINE

	Glass 175ml	Carafe 500ml	Bottle 750ml
Rosa Bianca Pinot Grigio Rosato Fossalta di Piave, Italy 2017	7	19	23
Carteron Éléance ^o Côtes de Provence, France 2016			33

RED WINE

	Glass 175ml	Carafe 500ml	Bottle 750ml
Monastrell, Molino Loco Murcia, Spain 2018	6.5	17	21
Merlot, Arcano Central Valley, Chile 2017	7	20	24
Rioja Crianza Ramon Bilbao Rioja, Spain 2014	7.5	21	26
Grenache/Syrah, Cuvée des Galets, Estezargues ^o Rhône, France 2015	8.5	23	28
Montepulciano/Sangiovese, Rosso Piceno, Bacchus Ciu Ciu ^o Marche, Italy 2017			29
Tragolargo Monastrell, Bodegas Vinessens Alicante, Spain 2017			35
Cabernet Sauvignon, Vinum Stellenbosch, South Africa 2013			35.5
Malbec Clásico, Kaiken Mendoza, Argentina 2017	9	28	36
Pinot Noir, Yealands Estate Awatere Valley-Marlborough, New Zealand 2014			42

All our wines are vegan!

All our wines, including our Prosecco and Champagne, are vegan and have been especially selected to complement plant-based food.

COCKTAILS

Baileys Almande Apricot Flip	Baileys Almande, apricot syrup, agave, coconut milk	11
Winter Bellini	prosecco, orange juice, grapefruit juice	9
Negroni	gin, campari, vermouth rosso	9
Espresso Martini	vodka, coffee liqueur, espresso	10
French 75	gin, prosecco, lemon	10
Old Fashioned	bourbon, angostura bitters, sugar	11
Le Boss Margarita	jalapeño infused tequila, Cointreau, lime, agave	11
Bloody Mary	vodka, tomato juice, Worcestershire sauce, tabasco, celery	9

MOCKTAILS

Apple Mojito	pressed apple juice, lime, sugar, soda	5
Virgin Mary	tomato juice, Worcestershire sauce, tabasco, celery	5
Winter Boost	freshly squeezed orange juice, ginger, lemon, soda	4
Elderflower Fizz	elderflower cordial, cucumber, soda	4
Homemade seasonal lemonade	(still or sparkling)	3

FRESHLY SQUEEZED JUICES

Orange & pink grapefruit	4
Pear & lime	4
Carrot, apple & ginger	4
Tangy apple & lemon	4
Carrot, ginger, beetroot & celery	4
Green apple, cucumber & celery	4

BEER

Freedom Organic Helles Lager ^o	5
Freedom Pale Ale	5
Peroni	5
Wild Beer Co. Epic Saison	5.5

CIDER

Luscombe Devon Cider	5.5
Westons Wyld Wood Organic Cider ^o	6

SOFT DRINKS

Coca Cola	2.5
Diet Coke	2.5

WATER

BELU MINERAL WATER (all profits to clean water projects):	
Still or sparkling	3.75 (750 ML) 1.95 (330 ML)

^o ORGANIC | ^N NATURAL | ALL OUR DRINKS ARE VEGAN | ALL OUR STRAWS ARE BIO-DEGRADABLE

Vintages may change without prior notice.

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