

## P R E S S JUICES

**Clean Beet 4.95**  
beetroot, apple, lemon, ginger

**Berry Boost 4.95**  
strawberry, apple, lemon, mint

**Fiery Apple 4.95**  
apple, lemon, ginger

**Clean Carrot 4.95**  
carrot, orange, apple, ginger

**thegate**  
plant-based pioneers est. 1989

## BRUNCH MENU

Saturday & Sunday: 10am - 4pm

## COCKTAILS

**English '75 11**  
Sipsmith London Dry Gin, prosecco, lemon

**Peach Bellini 8**  
peach purée, prosecco

**Negroni 9**  
gin, campari, vermouth rosso

**Espresso Martini 10**  
vodka, coffee liqueur, espresso

## STARTERS

Please ask us about our soup of the day!

### Crispy Marinated Tofu 8 VE

fried tofu marinated in maple syrup & soy sauce with a quinoa, avocado & tomato salsa, coriander & lemon dressing

### Artichoke Terrine 8 VE N

truffle & hazelnut infused artichoke, semi-dried tomato & basil salsa, grilled bread

### Courgette Flower 10.5 VE

filled with homemade ricotta, roasted butternut, basil & semi-dried tomatoes, served with beluga lentils & aioli served with a sweet tamarind sauce, pear & coriander chutney

### Wild Mushroom & Truffle Arancini 8.5 VE

rocket salad, shallot & thyme purée

### Miso Glazed Aubergine 8.5 VE N

half aubergine roasted & glazed with miso sauce, topped with toasted cashew nuts, ponzu sauce, micro coriander, sesame seeds

### Potato Cake 8.5 VE GF

mustard-seed pan-fried potato cake filled with spiced vegetables, served with a sweet tamarind sauce, pear & coriander chutney

## MAINS

### Wild Mushroom Risotto Cake 16.5 VE GF

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

### Green Dragon 13.5 VE

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

### 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**

### Red Thai Curry 14.5 VE GF

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

### Shiitake Ginger Gyoza 16 VE N

traditional stuffed dumpling, sweet potato purée, crispy kale, teriyaki sauce, toasted cashews

### Tagine 14 VE N

green & yellow courgette, cauliflower, pumpkin, chickpeas, apricots, pomegranate, pistachios & herb couscous salad, served with pickled lemons & s'chug

### Tortillas 15 VE

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

### Aubergine Schnitzel 16 VE N

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

## BRUNCH CLASSICS

### Root Vegetable Hash 12 GF

topped with portobello mushrooms, a poached egg and hollandaise sauce

### Herb Omelette 9.5 GF

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

### Huevos Rancheros 11

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

### Banana & Berry Pancakes 8.5 VE

American-style pancakes with berries, bananas, maple syrup

### Full English 12

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

### 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**

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Please advise us at least 72 hours in advance if you have special dietary requirements. Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.