

thegate

plant-based pioneers est. 1989

BRUNCH

1000 to 1600 Saturday & Sunday

Coconut Yogurt & Seasonal Berries 8 VE N GF
with micro mint, crushed pistachio, raspberry & rose water ice tea

Wild Mushroom & Avocado Omelette 9
infused with truffle oil, sprinkled with toasted pumpkin and sunflower seeds, served with sourdough toast and butter

Shakshuka 14
poached organic eggs, tomato, red peppers, matbucha, served with green leaf salad in creamy mustard dressing, with flatbread and schoog (Yemenite chilli sauce)

Avocado Toast 8 VE
sourdough toast topped with avocado, toasted sunflower seeds

Eggs Florentine 9
poached organic eggs, avocado, wilted spinach and hollandaise on English muffin

Banana & Berry Pancakes 8 VE
American-style pancakes with berries, bananas, maple syrup

Huevos Rancheros 12
wheat tortilla topped with re-fried beans, organic fried eggs, Columbian Aji salsa, green jalapeño, coriander & chilli relish

ALL DAY MENU

1100 to 2230 Saturday & Sunday

SHARING & STARTERS

Mixed Italian Olives 3 VE
marinated in chilli, lemon & herbs

House Bread 4 VE
maldon salt, EVO oil, balsamic

Grilled British Asparagus 9.7 VE GF N
with vegan bearnaise sauce, toasted hazelnuts

Avocado & Beetroot Tartare 9 VE GF
lilliput caper, shallot & cider vinaigrette

Miso Glazed Aubergine 10 VE N
toasted cashew nuts, Ponzu sauce, micro coriander, sesame seeds

Steamed Hirata Bun 9 VE
filled with ginger & soy marinated King Oyster mushroom, fresh Asian coleslaw, gochujang dressing

Heritage Tomatoes & Feta 8.5 VE GF N
mousse of vegan feta with chimichurri, flaked almonds

MAINS

Home Made Gnocchi 17 VE GF
semidried tomato, asparagus, smoked baby artichoke, creamy truffle sauce, Jerusalem artichoke crisps

Katsu Curry 17 VE
breaded seitan steak, brown rice, pickled mooli, lotus root in a fragrant coconut curry

Tortillas 18 VE
filled with smoked jackfruit, black bean, sweet potato, served with corn & achiote purée, guacamole, sour cream

The Gate Beetroot burger 16 VE
beetroot and bulgur wheat patty topped with applewood smoked cheddar, bbq oyster mushroom, garlic aioli, pickled cabbage, served with green leaf salad

Green Dragon Salad 15 VE
of glazed smoked tofu, avocado, sweet potato, red cabbage, pak choi, daikon, heritage carrot, peppers, with a Sake teriyaki & sesame dressing

SIDES

Green Leaf Salad 4 VE GF
lettuce, red onion, cucumber, tomato and radish, served in creamy mustard dressing

Chunky Herb Polenta Chips 4 VE
with garlic & lemon aioli

Rosemary Salted Fries 4 VE

DESSERTS

Chocolate & Orange 7 VF GF N
dark chocolate mousse served on orange frangipane, served with spiced orange sauce

Lemon Tartlet 7
with berry compote and lemon sorbet

Baileys Cheesecake 8 GF
with dark chocolate sauce

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.

All prices include VAT. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.

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TheGateVeg