

# 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

**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.

[thegaterestaurants.com](http://thegaterestaurants.com)



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TheGateVeg