

# thegate

plant-based pioneers est. 1989

## BRUNCH

1000 to 1600 Saturday & Sunday

### Full English 15 VEO GFO

fried organic eggs, MM sausage, hashbrown, facon rashers, baked beans, sauteéd spinach, grilled mushroom, grilled tomato and toasted bread

### 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 VEO

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

### Avocado Toast 8 VE GFO

sourdough toast topped with avocado, toasted sunflower seeds

### Wild Mushroom & Avocado Omelette 9 GFO

infused with truffle oil, sprinkled with toasted pumpkin and sunflower seeds, served with sourdough toast and butter

### Shakshuka 14 VEO GFO

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

### Coconut Yogurt & Seasonal Berries 8 VE N GF

with micro mint, crushed pistachio, raspberry & rose water ice tea

## 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

#### Tortilla 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

VE vegan | VEO vegan option | GF gluten free | GFO gluten free option | 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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@The Gate Vegetables Are My Bag



TheGateVeg