

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

Three Onion Tart 9 VE

sprouting salad with pumpkin & sunflower seeds

Feta & Couscous Fritters 9 VE

spiced pumpkin purée, preserved lemons, sundried olives

Miso Glazed Aubergine 10 VE N

toasted cashew nuts, Ponzu sauce, micro coriander, sesame seeds

Steamed Hirata Bun 9 VE

Eat Planted bbq pea protein strips, fresh Asian coleslaw, go-chujang dressing

Beetroot & Mascarpone Mousse 8.5 VE GF

pressed multi seed crumble, orange & wholegrain mustard vinaigrette, beetroot crisp

MAINS

Home Made Gnocchi 16 VE GF

smoked artichoke hearts, pumpkin, beetroot, Cavolo Nero crisps, creamy cep sauce

Katsu Curry 17 VE

breaded seitan steak, brown rice, pickled mooli, lotus root in a fragrant coconut curry

Wellington 17 VE N

stuffed with pumpkin, parsnip, chestnuts, leeks & sage, creamy potato purée, tenderstem broccoli, wholegrain mustard sauce

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 5 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