

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, sautéed 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 4 VE

marinated in chilli, lemon & herbs

House Bread 4 VE

maldon salt, EVO oil, balsamic

Grilled King Oyster 10 VE GF

marinated in harissa, with crispy lettuce, quinoa salad, pea and mint purée

Indian Spiced Green Roll 8.5 VE GF N

Savoy leaf stuffed with mildly spiced garden peas, courgette and carrot, served with coriander & coconut chutney, tamarind sauce

MAINS

Thai Red Curry 17 VE GF

Okra, baby corn, butternut squash, plantains and shiitake mushrooms, in a rich coconut broth. Served with sticky rice and grilled lime

Green Dragon Salad 16.5 VE GF

glazed smoked tofu, avocado, sweet potato, red cabbage, pak choi, daikon, heritage carrot, peppers, served 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

Kimchi Stuffed Sushi Balls 9.5 VE GF

Coated with sesame seeds and shredded nori, mango & gochujang sauce, crispy cucumber

Feta, Cherry, Tomato and Black Olive Tart 9 VE

with Mediterranean herb pesto

Crispy Courgette Flower 12 VE N

filled with sweet potatoes, cream cheese, pine nuts and basil, served with buckwheat and tomato salad, garlic & lemon aioli

Miso Aubergine 11 VE N

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

Chipotle Wild Mushrooms 18 VE GF

sautéed with shallots and thyme in creamy chipotle sauce, served with polenta cake and grilled courgette ribbons

Beetroot Burger 16.5 VE

garlic aioli, crispy lettuce, tomato, red onion, gherkins, served with celeriac remoulade

Seitan and Cauliflower Shawarma 18.5 VE

Flat bread topped with hummus, tahini, amba sauce, green chilli sauce, Israeli salad, onion, sumac, pickled chillies

Chunky Herb Polenta Chips 6 VE

with garlic & lemon aioli

Skin on Fries 4 VE

rosemary salt

VE vegan | VEO vegan option | GF gluten free | GFO gluten free option | N contains nuts

Please be advised we operate a cashless business. 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