

Cocktails

Bloody Mary	11
Aperol Spritz	12
Raspberry Bellini	11
Apple Mojito (alcohol-free)	7

thegate
plant-based pioneers est. 1989

Nibbles

House Bread maldon salt, EVO, balsamic	4
Mixed Italian Olives GF marinated in chilli, lemon & herbs	4

Brunch *Served until 4pm*

Full English VEO GFO fried organic eggs, MM sausage, hashbrown, facon rashers, baked beans, sautéed spinach, grilled mushroom, grilled tomato, toasted bread	15	Huevos Rancheros VEO wheat tortilla topped with re-fried beans, organic fried eggs, Columbian Aji salsa, green jalapeño, coriander & chilli relish	12	Shakshuka VEO GFO poached organic eggs, tomato, red peppers, matbucha, green leaf salad in creamy mustard dressing, flatbread & schoog (Yemenite chilli sauce)	14
Wild Mushroom & Avocado Omelette GFO infused with truffle oil, sprinkled with toasted pumpkin & sunflower seeds, served with sourdough toast & butter	10.5	Avocado Toast VE GFO sourdough toast topped with avocado, toasted sunflower seeds	8	Eggs Florentine poached organic eggs, avocado, wilted spinach, hollandaise, on English muffin	11.5
		Coconut Yogurt & Seasonal Berries VE N GF micro mint, crushed pistachio, raspberry & rose water ice tea	8	Banana & Berry Pancakes VE American-style pancakes with berries, bananas, maple syrup	10.5

Small Plates & Starters

Heritage Tomatoes & Feta VE GF vegan feta, cantaloupe melon, chimichurri, balsamic pearls	10	Crispy Courgette Flower VE filled with butternut squash, sun dried tomatoes pine nuts & basil, served with buckwheat & tomato salad, truffle aioli	12	Potato Rosti VE N fennel, apple & walnut salad in wholegrain mustard dressing, served with apple sauce, sour cream & dill	8.5
Corviche VE N stuffed fritter filled with oyster mushrooms & peppers in achiote, served with pico de gallo & a creamy coriander & lime sauce, pickled red onion	9	Beetroot & Avocado Tartare VE GF mango yolk, lilliput capers, citrus vinaigrette	9	Korean Style Tofu VE GF soy & ginger marinated tofu on gem leaves, with kimchi, cucumber, chillies & a spicy dressing	8.5

Mains

Chickpea Tagine VE N courgette, butternut, cauliflower, chickpea & apricot in a rich Moroccan spiced sauce, quinoa & herb salad, almond, crispy onion & pomegranate, green schoog, preserved lemon	17	Chipotle Wild Mushrooms VE GF sautéed with shallots & thyme in a creamy chipotle sauce, polenta cake & grilled courgette ribbons	18	Cold Asian Soba Noodle Salad VE carrots, red cabbage, edamame, cucumber, pickled daikon & shimeji mushrooms in a gochujang & yuzu dressing, fresh chilli & coriander	16.5
Katsu Curry VE wild & basmati rice, panko coated seitan in Katsu sauce, pickled lotus & daikon	17	Beetroot Cheeseburger VE crispy lettuce, aioli, smoked applewood cheddar, bbq oyster mushrooms, pickled red cabbage, <i>served with skin on fries.</i>	17		

Sides

Chunky Herb Polenta Chips VE garlic & lemon aioli	6	Skin on Fries VE rosemary salt	4	Green Leaf Salad VE GF mustard dressing	4
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VE vegan | GF gluten-free | N contains nuts VEO vegan option | GFO gluten free option

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