

Served every weekend at in Marylebone & St John's Wood from 10:00am-4:00pm  
Not available in Hammersmith & Islington

## BRUNCH CLASSICS

### Full English 12

mushroom & bean sausage, hash brown, smoked tofu bacon, homemade baked beans, wild mushrooms, roasted tomato, Sourdough toast, fried eggs

### Root Vegetable Hash 12 GF

topped with portobello mushrooms, a poached egg and hollandaise sauce

### Huevos Rancheros 11

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

### Herb Omelette 9.5 GF

sauté wild mushrooms, avocado, wilted spinach, toasted sunflower seeds

### Sourdough toast with a choice of:

mixed wild mushrooms, roasted portobello, Emmental cheese 8.5  
avocado & toasted sunflower seeds 8 VE  
eggs (scrambled, poached or fried) with sumac, za'atar, spring onion & chunky avocado 8

### Banana & Berry Pancakes 8.5 VE

American-style pancakes with berries, bananas, maple syrup

### Extras

Avocado 2 VE GF | Sauté wild mushrooms 4 VE GF | Sourdough toast 1.5 VE | Gluten-free toast 2 VE | Organic egg 2 GF

*Scrambled tofu available on request instead of eggs VE*

*Gluten-free toast (not vegan) available on request instead of Sourdough GF*

*All our eggs are free-range and organic*

## MAINS

### Green Thai Curry 14.5 VE GF

spiced coconut curry with tofu, snow peas, lotus root, pak choi, shiitake mushroom, baby corn & sticky rice

### Tortillas 14 VE

filled with sweet potato, corn, coriander, spring onion, & chilli, served with black bean & chipotle puree, guacamole, sour cream

### Green Dragon 13.5 VE

salad of glazed tofu, avocado, sweet potato, red cabbage, pak choi, daikon, carrot, peppers, with teriyaki & sesame dressing

### Wild Mushroom Risotto Cake 16 VE GF

sauté girolle, pleurote & Paris brown, served on a pan fried risotto cake, finished with a creamy cep sauce, rocket & lemon truffle dressing

### Aubergine Teriyaki 16.5 VE

grilled aubergine layered with shiitake mushrooms & wasabi duxelles, coriander pesto, peppers, served with teriyaki noodles, mango & pickled ginger salsa

### The Gate's Beetroot Cheese Burger 14 VE

pretzel bun, smoked tomato relish, cornichons & raw vegetable salad with wholegrain mustard & maple dressing (with vegan cheese or mature cheddar) **Add guacamole £1.50**

### Sides 4

Rocket salad, blushed tomatoes, balsamic reduction VE GF

Chunky herb polenta chips with garlic aioli VE

Mixed green beans with chilli & garlic oil VE GF

## DESSERTS

### Tiramisu 7 VE N

flavoured with coffee liqueur & mocha cream

### Mango Cheesecake 7.5 VE GF N

with passionfruit coulis

### Strawberry Eton Mess 6.5 VE GF

British strawberries, meringue, Chantilly cream

### Pressed chocolate cake 7 GF

with Chantilly cream & a kumquat & star anise compote

### Lavender & Pistachio Crème Brûlée 7.5 GF N

### Peanut Butter Brownie 6.5 VE N

with vanilla ice-cream & chocolate sauce

### Ice Cream & Sorbets 6 VE N

### Dessert Trio 15 VE N

mango cheesecake; tiramisu; peanut butter brownie

**Sample menu - Subject to change & availability**

**VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS**

*Some of our dishes can be made without nuts or gluten, please ask your server before ordering. Allergen information is available upon request, please inform your server before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. Our recipes can't be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.*