

BREAKFAST

Served at The Gate St John's Wood Monday-Saturday 8.00am-11.45am
Not available in Marylebone, Hammersmith, Islington

PASTRIES

Plain croissant & preserves 2.95 ve Apricot croissant 2.95 ve Chocolate Fagottino 2.95 ve N Gluten-free toast & preserves 2.95 ge Sourdough toast & preserves 2.95 ve

BREAKFAST COMBO Monday-Saturday 8.00am-11.45am

Any pastry + a coffee / tea £3.95

THE GATE'S BREAKFAST & BRUNCH CLASSICS

Full English 12

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

Huevos Rancheros 11

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

Root Vegetable Hash 12 GF

topped with portobello mushrooms, a poached egg and hollandaise sauce

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

Herb Omelette 9.5 GF

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

Homemade Granola 6.5 VE GF N

fresh seasonal fruits, dried fruits, seeds & nuts, served with coconut yoghurt

Banana & Berry Pancakes 8.5 ve

American-style pancakes with berries, bananas, maple syrup

Gluten-free toast (not vegan) available on request instead of Sourdough GF Scrambled tofu available on request instead of eggs VE All our eggs are free-range and organic

DRINKS -

TEA & COFFEE

De-caf, oat, soya & almond milk available
Espresso single 1.8 / double 2.25
Macchiato single 2 / double 2.5
Americano 2.5
Flat white / latte / cappuccino 2.9
Mocha / hot chocolate 2.8
Matcha latte 4.5
Tea 2.5
Fresh mint tea / everyday brew / darjeeling earl grey / green tea /

peppermint / lemon & ginger / camomile

WATER

Belu Mineral Water (all profits to clean water projects): Still or sparkling 3.75~(750~ML)~1.95~(330~ML)

FRESHLY SQUEEZED JUICES

Orange & pink grapefruit 4
Pear & lime 4
Carrot, apple & ginger 4
Tangy apple & lemon 4
Carrot, ginger, beetroot & celery 4
Green apple, cucumber & celery 4

MOCKTAILS

Apple Mojito pressed apple juice, lime, sugar, soda 5
Ginger Spritz ginger, lemon juice, soda 4
Virgin Mary tomato juice, Worcestershire sauce, tabasco, celery 5
Elderflower Fizz elderflower cordial, cucumber, soda 4
Homemade seasonal lemonade still or sparkling 3

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.