



## Valentine's Day 2017

### 5-Course Tasting Menu

£50.00 per person

#### **Amuse Bouche V**

*plantain fritters with lime & coriander chutney*

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#### **Miso Glazed Aubergine V NO**

*roasted & glazed with miso sauce, topped with toasted cashew nuts, micro coriander & ponzu sauce*

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#### **Artichoke Terrine V N**

*truffle & hazelnut infused artichoke, homemade sundried tomato & basil salsa, crispy bread*

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#### **Wild Mushroom Risotto Cake V GF**

*sauté girolle, pleurote, pied de mouton & trompette mushrooms, served on pan fried risotto cake finished with a creamy cep sauce, rocket & lemon truffle dressing*

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#### **Aubergine Schnitzel V N**

*grilled aubergine layered with cashew cheese & roast pepper, served with roasted potato, braised red cabbage, Madeira wine reduction sauce*

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#### **Chocolate & Raspberry Trio V**

*chocolate dome, chocolate raspberry opera, raspberry sorbet with chocolate sauce*

**SAMPLE MENU – SUBJECT TO CHANGE**

**V VEGAN | GF GLUTEN FREE | GO GLUTEN FREE OPTION | N CONTAINS NUTS**

Allergen information is available upon request, please inform your server before ordering. The preparation of dishes containing allergens are prepared in the same kitchen. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.

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