



Valentine's Day

5-Course Tasting Menu

£50.00 per person

Amuse Bouche V

plantain fritters with lime & coriander chutney

Miso Glazed Aubergine V NO

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

Artichoke Terrine V N

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

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

Aubergine Schnitzel V N

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

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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