



Wild Food Festival 2018

5-Course Tasting Menu

£50.00 per person

Sample Menu

Available on the 27th May and 3rd June
from 5pm at The Gate Hammersmith

Wild Lovage Vol-au-Vent V

*filled with Mediterranean dried tomato,
served with confit fennel & wild leaf*

Wild Sorrel & Potato Soup V

lovage leaf, chives flower

Wild Herbs Salad V

*wild flower, oregano, wild lettuce,
orange blossom dressing*

Herb Gnocchi V

*St Georges mushroom, wild asparagus, sea parsley,
wild garlic pesto & dried cherry tomato*

Pink Gooseberry & Sweet Cicely Semifreddo V

*poached rhubarb, borage flower
mint & balsamic glaze*

**** Subject to change****

Please inform us of dietary requirements 48 hours prior

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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