



## Wild Food Festival 2018

### 5-Course Tasting Menu

£50.00 per person

#### Sample Menu

##### **Wild Lovage Vol-au-Vent V**

*filled with Mediterranean dried tomato,  
served with confit fennel & lovage pesto*

##### **Wild Sorrel & Potato Soup V GF**

*gorse flower, chives*

##### **Wild Herbs Salad V GF**

*alexanders, wild leak flower, pink purslane, sandwort,  
sprouted lentil, sea rosemary, miso dressing*

##### **Herb Gnocchi V**

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

##### **Gooseberry & Sweet Cicely Semifreddo V GF**

*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.

**HAMMERSMITH**

**MARYLEBONE**

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