



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.

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