

thegate

Est.d 1989

DESSERTS

Tiramisu N 7

flavoured with coffee liqueur & mocha cream
try this with a glass of Dow's Fine Tawny Port 4.5

British Strawberry Mousse GF 7.5

dark chocolate semi-sphere filled with strawberry mousse,
served with raspberry jelly, fresh berries & passion fruit sauce
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Poached Peaches GF 6.5

in a spiced white wine sauce, biscuit, vanilla ice cream
try this with a glass of Banyuls Rimage, Clos des Paulilles 4

Mille-Feuille N 7.5

filled with praline crème pâtissière
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Mango & Vanilla Cheesecake GF N 7.5

with passion fruit coulis
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Peanut Butter Brownie N 6.5

with vanilla ice-cream & chocolate sauce
try this with Dow's Fine Tawny Port 4.5

Ice Cream & Sorbets 6 (two scoops)

dairy and non-dairy ice-cream available

Dessert Trio N 15

mille-feuille; mango & vanilla cheesecake; peanut butter brownie

Sample menu - Subject to change & availability

NV NON VEGAN | GF GLUTEN FREE | GO GLUTEN FREE OPTION
N CONTAINS NUTS | NO NUT FREE OPTION

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
thegaterestaurants.com

MARYLEBONE
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ISLINGTON
TheGateVeg @gaterestaurant

OPENING SOON IN ST JOHN'S WOOD