



Wild Mushroom Festival 2018

7-Course Tasting Menu

£50.00 per person

Exclusively available at The Gate Hammersmith
on the 7th, 14th & 21st October from 5pm

Amuse Bouche

fragrant shiitake mushrooms dumpling, sweet chilli, lime & sesame sauce

Consommé de Champignons GO

pied de mouton, trompette de la mort, roasted Jerusalem artichoke & barley

Wild Mushroom Arancini GF

watercress, cep reduction

Truffle & Potato Galette GF NO

*cep, winter chanterelle, chestnut mushrooms, rocket salad, roasted hazelnuts,
in a truffle & lemon dressing finished with cheese & truffle shavings*

Parisian Gnocchi

yellow legged chanterelles, samphire, sun blushed tomatoes, basil pesto

Black Venus Rice Cake GF

pied bleu, girolles, oyster & hedgehog mushroom in a rich chipotle cream, served on wilted spinach

Praline Semifreddo GF N

caramelised girolles & shimeji, trompette mushroom brandy sauce, sweet cicely & cep dust

Mushrooms subject to foraging finds!

NV NON 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
thegaterestaurants.com

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OPENING SOON IN ST JOHN'S WOOD