

thegate

Est.d 1989

DESSERTS

Tiramisu VE N 7

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

Prune & Apple Crumble VE GF N 7

Armagnac crème anglaise
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Honey & Thyme Pudding 7

with caramel crème anglaise & honeycomb
try this with a glass of Banyuls Rimage, Clos des Paulilles 4

Mille-Feuille VE N 7.5

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

Cranberry & Vanilla Cheesecake VE GF N 7.5

spiced cranberry & orange compote
try this with a glass of Pedro Ximenex Emilio Hidalgo 6

Peanut Butter Brownie VE N 6.5

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

Ice Cream & Sorbets VE 6 (two scoops)

Dessert Trio N 15

cranberry & vanilla cheesecake; honey & thyme pudding; peanut butter brownie

Sample menu - Subject to change & availability

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

*Some of our dishes can be made without nuts or gluten, please ask your server before ordering.
Allergen information is available upon request, please inform your server before ordering. We
do not operate an allergen-free kitchen, all our dishes are subject to cross contamination.
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

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OPENING SOON IN ST JOHN'S WOOD