



VALENTINE'S DAY 2019
TASTING MENU
5 courses £50.00

Amuse Bouche VE

Vietnamese roll with tofu, mango, cucumber, & Thai basil pesto

Beetroot & Ricotta VE

lilliput capers, balsamic glaze & candy beetroot crisp

Wild Mushroom Terrine VE

shallot purée, olive crostini

Aubergine Charlotte VE

filled with roasted butternut, wild mushroom, semi dried tomato & béchamel
Served with grilled polenta, basil & dried tomato pesto

Desserts trio VE N

orange sponge cake, mint macaron, raspberry & rose water dome

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
@gaterestaurant

ISLINGTON
@gaterestaurant

OPENING SOON IN ST JOHN'S WOOD