



thegate
plant-based pioneers est. 1989

THE SECRET VEGAN SUPPERCLUB

5 courses with matching vegan wines
£49.50 per person

19th May 7pm
16th June 7pm
14th July 7pm
18th August 7pm

at The Gate Marylebone
22-24 Seymour Place W1H 7NL

Join us at The Gate Marylebone
for a five-course plant-based
tasting menu created using the finest local
seasonal ingredients!

Booking enquiries:
reservations@thegaterestaurants.com
A deposit of £10pp will be required to reserve a table

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*** SAMPLE MENU ***

Grilled British Asparagus VE GF
served with hollandaise sauce,
topped with finely sliced raw asparagus & sauce vierge
Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand, 2018 (125ml)

Wild Mushroom Vol-au-Vent VE N
filled with morelles, pleurottes, and portobello,
served with a creamy whole grain mustard
Montes Alpha Casablanca Chardonnay, Casablanca, Chile, 2016 (125ml)

Courgette Flower VE N
filled with ricotta, basil pesto & semi dried tomato,
served with arrabbiata sauce
Heinrich Red Zweigelt/Blaufränkisch/St. Laurent, Burgenland, Austria 2016 (125ml)

Banana Leaf Rice VE GF
filled with edamame, carrot, pak choi, spring onion,
basmati rice, coconut red curry sauce
Donnafugata 'Sherazade' Nero d'Avola, Sicily, Italy, 2017 (125ml)

Rhubarb Tart VE
served with crème patissiere
Fairview La Beryl Blanc Chenin Blanc/Muscat, Paarl, South Africa, 2017 (50ml)

*** SAMPLE MENU ***

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. Our recipes can't be altered without prior arrangement and notice. A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.