

THE SECRET VEGAN SUPPERCLUB

5 courses with matching vegan wines
£49.50 per person

Sunday 16th June 7pm
Sunday 14th July 7pm
Sunday 18th August 7pm
at The Gate Marylebone

Grilled British Asparagus Vol-au-Vent **VE**

wilted spinach, cherry tomato & hollandaise

Sauvignon Blanc, Tinpot Hut, Marlborough, New Zealand, 2018

St Georges Mushroom & Potato Rosti **VE GF N**

rocket salad, truffle dressing, hazelnuts & mustard cream

Montes Alpha Casablanca Chardonnay, Casablanca, Chile, 2016

Courgette Flower **VE**

filled with ricotta, basil pesto & semi dried tomato,
served with arrabbiata sauce

Heinrich Red Zweigelt/Blaufränkisch/St. Laurent, Burgenland, Austria 2016

Banana Leaf Rice **VE GF N**

filled with edamame, carrot, pak choi, spring onion,
basmati rice, coconut red curry sauce

Donnafugata 'Sherazade' Nero d'Avola, Sicily, Italy, 2017

Rhubarb Tart **VE**

served with crème patissiere

Fairview La Beryl Blanc Chenin Blanc/Muscat, Paarl, South Africa, 2017

Booking enquiries: reservations@thegaterestaurants.com

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. 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.