

WILD MUSHROOM FESTIVAL

5-Course Tasting Menu £50pp

6th & 13th October from 5:00pm at The Gate Hammersmith



Shiitake Nori Roll VE GF
pickled shimeji, enoki caviar,
wasabi cream, miso & ginger sauce

Tikka Trumpet Royale VE GF
served with quinoa salad, kale &
tahini crisps & mint yoghurt

Porcini Pate VE GF
rolled in grilled courgette with truffle cream,
pleurotus crisps & truffle shavings

Artichoke Heart VE GF
filled with wild mushroom duxelle, girolle & saffron cream,
served with fennel confit & root vegetable gratin

Chocolate Tulip VE GF
filled with chocolate mousse, walnut Chantilly,
brandy-pickled shimeji & cep dust

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.