

THE SECRET VEGAN SUPPERCLUB

5-Course Tasting Menu with Matching Vegan Wines £49.50

29th March - 7:00pm at The Gate Marylebone

Exclusive dining, innovative recipes especially created for our Supperclubs, and vegan wines selected by a sommelier to complement our delicious plant-based food!

Crispy Shiitake Wonton VE

shiitake duxelle, coriander lime sauce, alfalfa, enoki, shiso

Kaiken Torrontes, Salta, Argentina 2018 (100ml)

Avocado, Mango & Shimeji Ceviche VE GF N

chicory, soft cashews, citrus & chilli dressing

Mandarossa Fiano, Sicily, Italy 2018 (100ml)

Courgette, Sumac & Fava Bean Mousse Rolls VE N

couscous, mint, pistachio & pomegranate salad

Bodega Garzón Pinot Noir Rose, Maldonado, Uruguay 2018 (100ml)

Mushroom Fricassée VE GF

cep, trompette, pied-bleu, girolles, jerusalem artichoke mash,

masala reduction, baby fennel, swede & carrot

Colheita Alentejo Tinto, Herdade do Peso, Portugal 2015 (100ml)

Chocolate Tulip VE GF N

chocolate shell filled with chocolate mousse,

served with pistachio Chantilly cream & raspberries

Montes Late Harvest Gewürztraminer, Curico Valley, Chile 2015 (50ml)

Bookings: reservations@thegaterestaurants.com

***** Menu subject to change *****

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.