

Mushroom Festival Menu

4 courses @ £55 per person

King Oyster Medallions VE GF

edamame purée, alfalfa sprouts with sesame dressing

Shiitake Mushroom Hosomaki VE GF

pickled shimeji mushrooms,
wasabi cream, miso sauce & fresh enoki

Parisian Saffron Gnocchi VE

sautéed porcini, pied de mouton, pied belu, girolles,
black truffle shavings, creamy truffle sauce

Mushroom Infused Chocolate Mousse VE N

lemon and thyme frangipane, brandy marinated shimeji
mushrooms & pistachio dust

AVAILABLE DATES

Sunday 17th October: The Gate Hammersmith - bookings from 5.30pm

Sunday 24th October: The Gate St John's Wood - bookings from 5.30pm

Sunday 31st October: The Gate Marylebone - bookings from 5.30pm

Sample menu - subject to change

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. A discretionary service charge of 12.5% is applicable to all bills and is shared amongst all staff.

Wine Matching Notes

King Oyster Medallions: Vinho Verde Loureiro/Alvarinho, Azevedo, Portugal

Historic estate born in 1982, Azevedo is considered to be one of the pioneers of quality wines production in Vinho Verde, north-west of Portugal. The blend is composed by the local varieties Loureiro and Alvarinho, which after fermentation remained in stainless steel for three months, during which time the fine lees were stirred regularly.

This wine is clear and bright with youthful hues. It has intense aromas of fresh citrus fruit, ripe mango, nectarine and grapefruit zest. Refreshing on the palate with aromatic citrus notes and a lively acidity. This wine has a balanced and crisp finish.

Shiitake Mushroom Hosomaki: Primitivo Rosato, A Mano, Puglia, Italy

By producing high quality wines, Mark Shannon and Elvezia Sbalchiero have succeeded in making Primitivo one of Italy's most talked about grape varieties.

For this particular rosé, contact time with the skins was measured in seconds rather than hours, providing this wine with a vibrant pink colour, with youthful aromas of fresh cherries, tree-ripened peaches and cassis. The palate is structured and surprisingly full-bodied, balanced perfectly by zippy acidity and a fresh fruit character.

Parisian Saffron Gnocchi: Mendoza Tinto, Altos Las Hormigas, Argentina

Altos Las Hormigas estate is known as a Malbec specialist with a reputation as one of the country's top five producers of this particular variety, owned and managed by the international winemaker Alberto Antonini.

On the nose, aromas of cherry and other red fruits prevail with more subtle citrus notes like fresh tangerine rind. The palate is round with a silky texture and complementing flavours of red fruits and spice. The finish is long and linear with refreshing acidity.

Mushroom Infused Chocolate Mousse: Pedro Ximénez `El Candado`, Valdespino, Andalucia, Spain

Valdespino is one of the oldest bodegas in Jerez, with a history of Sherry production going back six centuries. The PX is fortified to 17% using grape spirit and is fed into the 'El Candado' solera system in the Valdespino bodega. It ages oxidatively in the old American oak barrels for around 10 years, during which time it is fractionally blended through the four different 'criaderas'.

Dark mahogany in colour, the 'El Candado' is pronounced on the nose with complex aromas of dried fruits, raisins, toffee, dark chocolate, coffee and spice. Full and luscious on the palate, it is smooth and sweet with a sumptuous and lingering finish.