

## Mushroom Festival Menu

4 courses @ £55 per person

### King Oyster Medallions VE GF

edamame purée, alfalfa sprouts with sesame dressing

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### Shiitake Mushroom Hosomaki VE GF

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

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### Parisian Saffron Gnocchi VE

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

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### 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.*