



thegate
plant-based pioneers est. 1989



♥♥♥
VALENTINE'S MENU ♥♥♥

**4 course menu & welcome drink £39pp
(from 5.00pm, Monday 14th February 2022)**

THE INTRODUCTION

Strawberry Bellini

Prosecco La Cavea, Veneto Italy

or

Non-Alcoholic Pink Spritz

Everleaf Mountain, Fever Tree light tonic



THE FLIRTING

Wonton Basket VE

filled with red pepper, tempeh, home-made kimchi and shredded seaweed



THE FIRST DATE

Faux Gras VE N

served with beetroot & fennel confit and toasted brioche



THE MAIN EVENT

Cordon Bleu VE

grilled aubergine filled with mushroom duxelles, vegan cheddar & marinated tofu, served with new potato gratin, French beans ballotine and beurre blanc



THE FINALE

Chocolate & Raspberry Fondant VE N

served with raspberry coulis, crushed pistachio nuts, and vanilla ice cream

VE vegan | GF gluten free | N contains nuts

Allergen information is available upon request, please check before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. Our recipes cannot 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.

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