

**The Vegan Supperclub:
'EatPlanted & Wine Pairing'**

Wednesday 12th October 2022 | The Gate Marylebone
6.45pm arrival for 7.00pm seating
£69pp

BBQ Marinated Chicken Tenders VE GF N

Kimchi, gochujang aioli

Tostada VE

spiced pulled pork, black bean and chipotle puree, coriander sauce, pickled red onions
'Le Sénie' Viognier, Mandrarossa, Sicily, Italy (Glass 100ml)

Caesar Salad VE

Grilled lemon and herb marinated chicken, romaine lettuce, cherry tomatoes, creamy Caesar dressing and parmesan shavings
Muscadet Sèvre et Maine Sur Lie, Château du Coing de St. Fiacre, Loire, France (Glass 100ml)

Rotolo VE

stuffed with mushrooms, chicken & leek, served with French beans, cep reduction sauce, sweet potato crisps
'Vinha Grande' Douro Tinto, Casa Ferreirinha, Portugal (Glass 100ml)

Caramel Cheesecake VE

crispy maple bacon, toffee sauce
Brachetto d'Acqui, Contero, Piemonte, Italy (Glass 50ml)

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

Tostada: 2020 `Le Sénie` Viognier, Mandrarossa:

The vineyards for this wine are located around Menfi on the south-western coast of Sicily. The vines are grown on south and south-east facing slopes at altitudes of 180-220 metres above sea level. Viognier grows on fresh soils, called "Le Sénie", near water springs that give the wine intense and enveloping fragrances. This wine is yellow with golden hues. On the nose, it has aromas of ripe peaches and apricots. It is well-structured on the palate, with fresh acidity and an underlying minerality.

Caesar Salad: 2019 Muscadet Sèvre et Maine Sur Lie, Château du Coing de St. Fiacre:

Château du Coing is located in the village of Saint Fiacre, in the Sèvre et Maine district of Muscadet. The south-facing slopes lie on distinctive gneiss and shist soils, which give a particularly racy, fragrant style of Muscadet. Unusually for an area dominated by the négociants, Château du Coing is family-run and uses only estate-grown fruit since 2010. Pale lemon in colour with a slight pétillance, this is a lovely wine with aromas of fresh peach and green apple.

Rotolo: 2018 `Vinha Grande` Douro Tinto, Casa Ferreirinha:

Casa Ferreirinha was the first Douro producer dedicated entirely to making table wines, rather than Port. Its origins date back to 1952 when Fernando Nicolau de Almeida produced the first ever vintage of Barca-Velha and kickstarted the quality revolution in Douro table wines. Vinha Grande is the second oldest wine of the Douro Valley (after Barca Velha) and its heritage is noticeable in every sip. An elegant, complex wine with the structure of a fine Bordeaux exhibiting flavours of blackcurrant, leather and subtle oak spice.

Caramel Cheesecake: 2020 Brachetto d'Acqui, Contero:

Formerly owned by the Lombardini family (proprietors of La Giustiniana in Gavi), Contero is now owned by the Marengo family, who are Moscato and Brachetto specialists in Strevi. This 11 hectare estate remains one of the best producers of invigoratingly delicious Moscato d'Asti and Brachetto d'Acqui. This wine is light cherry red in colour. The rich, persistent mousse is accompanied by bright aromas of roses and violets. The slightly sweet, aromatic palate has a typical bittersweet note on the finish.