

WILD MUSHROOM FESTIVAL 2022

7 Course Menu with Bellini @ £69.00 per person
Monday 17th October 2022 at The Gate Hammersmith

Elderflower & Enoki Bellini VE GF

Shiitake & Seaweed Mousse VE GF

rice cracker, sour cucumber

Porcini Velouté VE GF

saffron cream, basil oil, sautéed cauliflower fungus

Grilled Harissa King Oyster VE GF

parsley coulis, citrus salsa

Yellow Leg Chanterelles Warm Salad N VE GF

sauteéd with thyme and shallots, rocket and mustard leaves, toasted hazelnuts, lemon & truffle dressing and fresh truffle shavings

Sicilian Lemon & Thyme Sorbet VE GF

topped with Golden Enoki

Wild Mushroom Fricasee VE GF

Pied Bleu, Girolles, Trumpets, Pied de Moutons, Paris Brown & Morels, extra creamy pomme purée, tenderstem broccoli, red wine jus

Forage N VE GF

mushroom flavoured chocolate mousse, vanilla jelly, Cointreau marinated Shimeji, orange coulis, dark chocolate crumble, vanilla cream, fresh berries

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Allergen information is available upon request. 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.