



NEW YEAR'S EVE 2018
TASTING MENU
5 courses £50.00

Amuse Bouche VE

fragrant shiitake mushrooms & water chestnuts in crispy basket
with shiso leaf & coriander sauce

Creamy Jerusalem Artichoke Soup VE

with truffle oil, Parmesan style cheese & herb twist

Raviolini VE

homemade pasta filled with butternut, ricotta, Mediterranean tomatoes & basil,
served with celeriac purée & garnished with crispy sage & toasted pine nuts

Aubergine Teriyaki VE

chargrilled aubergine layered with coriander pesto, roasted red peppers,
shitake mushrooms & horseradish, coated with crispy breadcrumbs,
served with stir-fried Pak choi & pickled ginger & mango salsa

Desserts trio VE

chocolate & raspberry, mango pavlova, plum & star anise crumble

Sample menu - Subject to change & availability

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Some of our dishes can be made without nuts or gluten, please ask your server before ordering. Allergen information is available upon request, please inform your server before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination.

*A discretionary service charge of 12.5% will be added to your bill.
Service charge is divided across the entire restaurant team.*

HAMMERSMITH
thegaterestaurants.com

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OPENING SOON IN ST JOHN'S WOOD