

THE SECRET VEGAN SUPPERCLUB

**5-Course Tasting Menu
with Matching Vegan Wines £49.50**

22nd September & 20th October 7:00pm at The Gate Marylebone

Crispy Shiitake Wonton VE

shiitake duxelle, coriander lime sauce, alfalfa, enoki, shiso
Kaiken Torrontes, Salta, Argentina 2018 (100ml)

Avocado, Mango & Shimeji Ceviche VE GF N

chicory, soft cashews, citrus & chilli dressing
Mandarossa Fiano, Sicily, Italy 2018 (100ml)

Courgette, Sumac & Fava Bean Mousse Rolls VE N

couscous, mint, pistachio & pomegranate salad
Bodega Garzón Pinot Noir Rose, Maldonado, Uruguay 2018 (100ml)

Cep & Truffle Gnocchi VE

filled with cep duxelle, served with stem broccoli,
truffle cream & truffle shavings
Allegrini Valpolicella, Veneto, Italy 2017 (100ml)

Chocolate Tulip VE GF N

chocolate shell filled with chocolate mousse,
served with pistachio Chantilly cream & raspberries
Montes Late Harvest Gewürztraminer, Curico Valley, Chile 2015 (50ml)

Booking enquiries: reservations@thegaterestaurants.com

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. Our recipes can't 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.