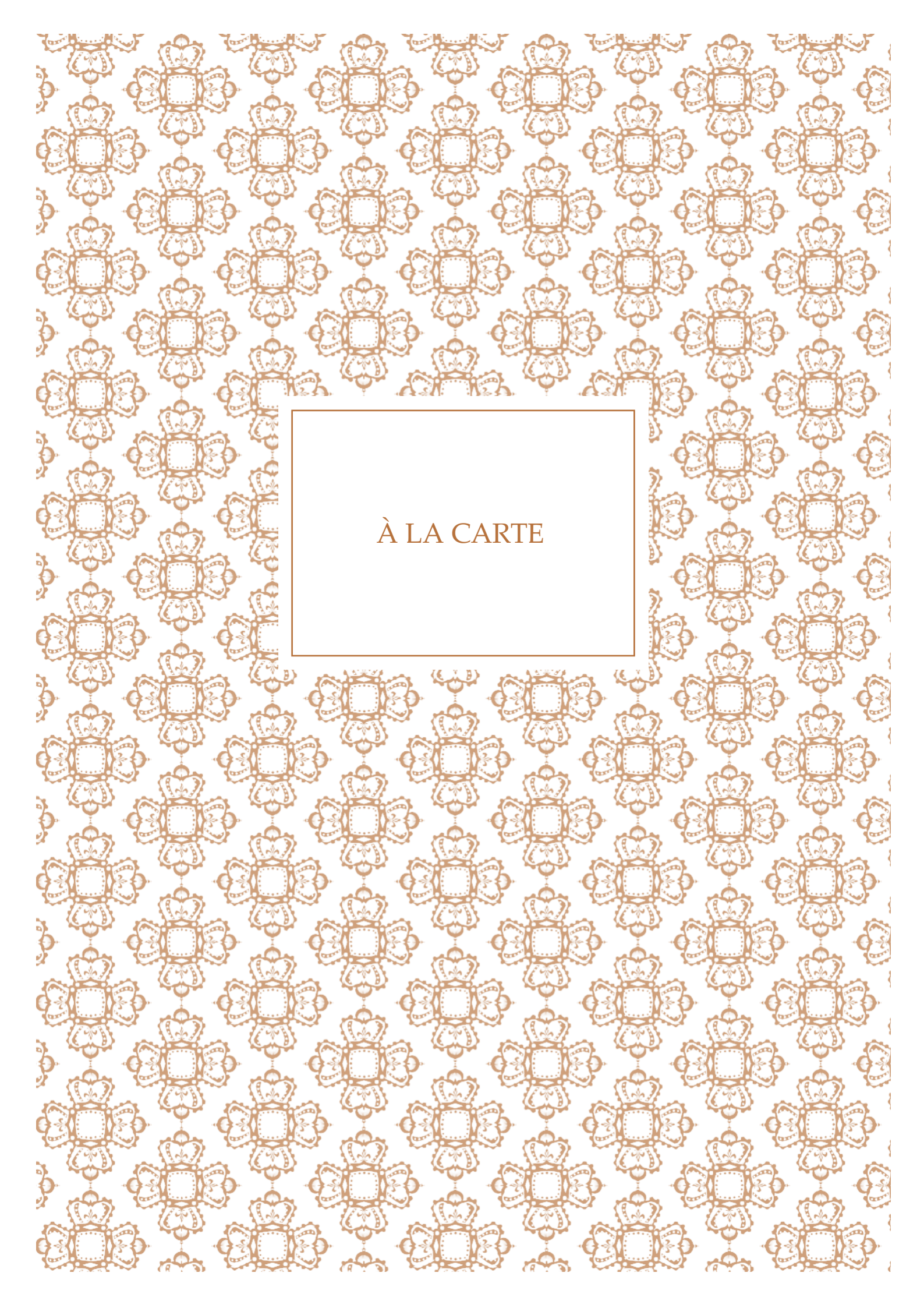




À LA CARTE

190

QUEEN'S GATE

À LA CARTE MENU

Starters

Loch Duart Smoked Salmon

Warm Keta Caviar & Chive Sauce, Cucumber Salad

[F], [M], [Mu], [SD]

£18

Ham Hock Terrine

Pickled Shimeji Mushrooms, Herb Mayonnaise, Autumn Leaves & Toasted Milk Bread

[Mu], [M], [SD], [E], [G]

£16

Celeriac and Apple Soup

Glazed Chestnuts & Autumns Truffles

[SD] **VE**

£15

Wild Mushroom Vol-au-vent

Smoked Barbary Duck & Herb Vinaigrette

[Mu], [SD], [M], [E], [G]

£17

Chickpea & Goat Cheese Fritter

Beetroot & Lentil Dressing

[E], [SD], [Mu], [Se] **V**

£15

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill.

V vegetarian. VE vegan. ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS,
[F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD,
[N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

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QUEEN'S GATE

À LA CARTE MENU

Mains

Roasted Loin of Venison

Braised Venison Pasty, Parsnip Puree, Kale, Red Wine Sauce & Blackberries

[G], [M], [E], [SD]

£34

Braised Beef Cheeks

Sweet & Sour Carrots, Potato Puree, Smoked Pancetta Sauce

[M], [SD]

£32

Norfolk Chicken Breast

Buttered Leeks, Fondant Potato, Truffle Sauce & Celery

[F], [M], [G], [Mu], [Ce]

£27

Roasted Halibut

Brown Shrimp, Caper, Parsley Butter, Buttered Spinach & Coco Beans

[F], [C], [M], [SD]

£26

Potato & Truffle Pithivier

Buttered Kale, Oyster Mushrooms, Butternut Squash Veloute

[G], [SD] VE

£25

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190

QUEEN'S GATE

À LA CARTE MENU

Sides

£7

Mixed Leaf Salad

[Mu], [SD] **VE**

Buttered Tenderstem Broccoli

[M] **V**

Buttered New Potatoes

[M] **V**

French Fries

VE

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190

QUEEN'S GATE

À LA CARTE MENU

Desserts

£13

Pistachio & White Chocolate Roulade

Coconut & Raspberry Sauce

[E], [G], [M], [S] V

Dark Chocolate Fondant

Amarena Cherries, Vanilla Ice Cream

[E], [G], [M], [S] V

Caramelised Pink Lady Tart

Vanilla Ice Cream & Toffee Sauce

[G], [E], [M] V

Selection of Three Fruit Sorbets

Please ask your server

VE

Selection of British Cheese from Neal's Yard Dairy

Served with Homemade Almond Fruit Cake, Quince Jelly, Chutney, Sourdough Crackers

[E], [G], [M], [N], [SD]

£20

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