

190

QUEEN'S GATE

PRE-THEATRE MENU

from 5.00 pm to 7.00 pm

Two Course £40 - Three Course £45

Starters

Loch Duart Smoked Salmon

Warm Keta Caviar & Chive Sauce, Cucumber Salad
[F], [M], [Mu], [SD]

Ham Hock Terrine

Pickled Shimeji Mushrooms, Herb Mayonnaise, Autumn Leaves & Toasted Milk Bread
[Mu], [M], [SD], [E], [G]

Celeriac and Apple Soup

Glazed Chestnuts & Autumns Truffles
[SD] VE

Mains

Norfolk Chicken Breast

Buttered Leeks, Fondant Potato, Supreme Sauce & Celery
[F], [M], [G], [Mu], [Ce]

Roasted Halibut

Caper, Parsley Butter, Buttered Spinach & Coco Beans
[F], [C], [M], [SD]

Potato & Truffle Pithivier

Buttered Kale, Oyster Mushrooms, Butternut Squash Veloute
[G], [SD] VE

Sides

£7 each

Mixed Leaf Salad [Mu] [SD] VE • Buttered Tenderstem Broccoli [M] V
Buttered New Potatoes [M] V • French Fries VE

Desserts

Selection of Three Fruit Sorbets

Please ask your server
VE

Dark Chocolate Fondant

Amarena Cherries, Vanilla Ice Cream
[E], [G], [M], [S]

Selection of British Cheese from Neal's Yard Dairy supplement £7

Served with Homemade Almond Fruit Cake, Quince Jelly, Chutney, Sourdough Crackers
[E], [G], [M], [N], [SD] V

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.