



À LA CARTE



# 190

## QUEEN'S GATE

### À LA CARTE MENU

#### *Starters*

##### **Free Range Chicken & Wild Mushroom Vol au Vent**

Wiltshire Truffles

[E], [G], [M]

£14

##### **Terrine of Ham Hock with Hens Egg Croquette**

Bitter Leaf Salad, Caper Mayonnaise

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

£13

##### **Roasted Celeriac Velouté**

Celery, Cranberries, Herb Oil

[CE], [SD] **VE**

£11

##### **Loch Duart Salmon Raviolo**

Champagne Velouté, Trout Caviar

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

£15

##### **Marinated Beetroots**

Chickpea Croquettes, Grilled Tenderstem Broccoli, Vinaigrette, Smoked Aubergine

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

£13

##### **Seared Orkney Scallop**

Cucumber, Smoked Sausage, Ginger Emulsion

[SD], [Mo], [M]

£16

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

A discretionary service charge of 125% 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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#### *Mains*

##### **Roasted Venison**

Kale, Braised Chicory, Parsnip Purée, Red Currants, Red Wine Sauce

[M], [SD]

£28

##### **Aberdeen Angus Côte de Boeuf** for two persons

Potato Purée, Sauté Wild Mushrooms, Wilted Spinach, Green Peppercorn Sauce

[SD], [M], [E]

£90

##### **Dorset Lamb Rump**

Confit Fennel, Gnocchi, Tomato & Basil

[SD], [M], [G]

£29

##### **Roasted Norfolk Chicken Breast**

Baby Gem Lettuce, Truffled Cream Sauce

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

£26

##### **Herb Gnocchi & Butternut Squash Velouté**

Girolles, Kale, Truffle, Crispy Sage

[SD], [G], [Ce], [S] VE

£26

##### **Fillet of Halibut**

Baby Spinach, Prawn Bisque

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

£26

##### **Cornish Plaice Meuniere**

Flat Parsley, Caper Brown Butter, New Potatoes, Baby Spinach

[M], [F]

£27

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QUEEN'S GATE

À LA CARTE MENU

*Sides*

£6

**Mixed Leaf Salad**

[SD], [Mu] V

**Buttered Tenderstem Broccoli**

[M] V

**Buttered New Potatoes**

[M] V

**French Fries**

VE

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[N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.



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## QUEEN'S GATE

### À LA CARTE MENU

#### *Desserts*

£12

**Caramelised Pink Lady Apple Tart**

Butterscotch Sauce, Clotted Cream

[G], [M] V

**White Chocolate Parfait**

Fig Compote, Coconut Biscuit

[S], [M], [G], [E], [F]

**Selection of Three Fruit Sorbets**

*Please ask your server*

VE

**Warm Chocolate Cake**

Ginger Ice-cream

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

**Selection of British Cheese from Neal's Yard Dairy**

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

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

£20

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[N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.





THE GORE  
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