

190  
QUEEN'S GATE

PRE-THEATRE MENU

from 5:00 pm to 7:00 pm

Two Courses £45 - Three Courses £50

*Starters*

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

Bitter Leaf Salad, Caper Mayonnaise  
[E], [G], [CE], [SD], [M], [Mu]

**Roasted Celeriac Velouté**

Celery, Cranberries, Herb Oil  
[CE], [SD] **VE**

**Free-range Chicken & Wild Mushroom Vol Au Vent**

[G], [M], [E]

*Mains*

**Roasted Venison**

Kale, Braised Chicory, Parsnip Purée, Red Currants, Red Wine Sauce  
[SD], [M]

**Herb Gnocchi & Butternut Squash Velouté**

Girolles, Kale, Autumn Truffle, Crispy Sage  
[Ce], [G], [SD], [S] **VE**

**Fillet of Halibut**

Baby Spinach, Prawn Bisque  
[SD], [F], [M], [G], [C]

*Sides* £6 each

Mixed Leaf Salad [SD], [Mu] **V** • Buttered Tenderstem Broccoli [M] **V** • Buttered New Potatoes [M] **V** •

French Fries **VE**

Additional Bread Roll [G], [M] **V** £1

*Desserts*

**Warm Chocolate Cake**

Ginger Ice-cream  
[E], [M], [G] **V**

**Caramelised Pink Lady Apple Tart**

Butterscotch Sauce, Clotted Cream  
[M], [G] **V**

**Selection of British Cheese from Neal's Yard Dairy** supplement £8

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

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