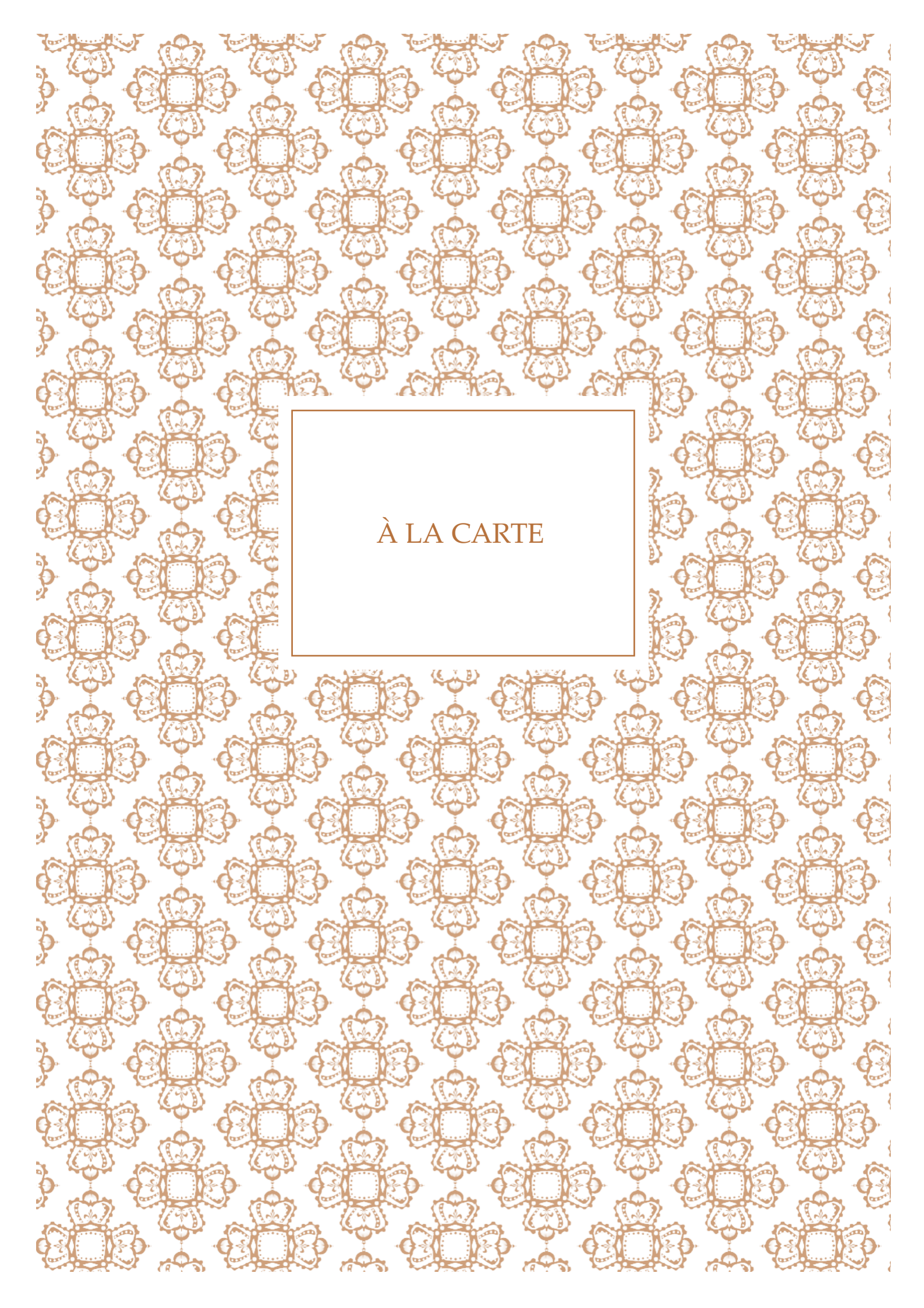




À LA CARTE

190

QUEEN'S GATE

À LA CARTE MENU

Starters

Cornish Crab

Hass Avocado Salad, Sweetcorn Puree

[C], [E], [M], [Mu], [SD]

£21

Marinated Roasted Beetroots

Piquillo Pepper Dressing, Goat Cheese

[Mu], [M], [SD] V

£15

Loch Duart Olive Oil Poached Salmon

Marinated Cucumber, Chive, Trout Roe Butter Sauce

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

£16

Heritage Tomato Salad

Cured Cobble Lane Ham

[Mu], [SD]

£15

Corn-Fed Chicken

Garden Pea Vol-Au-Vent. Herb Cream Summer Truffles

[E], [G], [M]

£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.

190

QUEEN'S GATE

À LA CARTE MENU

Mains

Breast of Norfolk Chicken

Glazed Kohlrabi, Gem Lettuce, Truffle Sauce

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

£27

Rump of Suffolk Lamb

Braised Potatoes, Confit Tomatoes, Roasted Aubergine, Lamb Sauce

[M], [SD]

£28

Roasted Wild Seabass

Baby Artichokes, Courgettes, Bouillabaisse Sauce

[F], [M], [SD]

£27

Fillet of Aberdeen Angus

Girolle Mushrooms, Glazed Carrots, Potato Purée, Peppercorn Sauce

[M], [SD]

£35

Whole Lemon Sole Meuniere on the Bone

New Potatoes, Capers, Brown Butter

[F], [M]

£26

Courgette Flower Fritter

Smoked Aubergine Puree, Tomato & Basil Vinaigrette, Couscous Salad

[G], [Mu], [SD] VE

£25

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

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

White Chocolate Mousse

Raspberries, Sable Biscuit

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

Dark Chocolate Fondant

Amarena Cherries, Vanilla Ice Cream

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

Soft Meringue

Clotted Cream Chantilly, British Strawberries

[E], [M]

Selection of Three Fruit Sorbets

Please ask your server

VE

Selection of British Cheese

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

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

£20

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