



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 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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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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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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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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[F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD,
[N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.