

190

QUEEN'S GATE

PRE-THEATRE MENU

from 5.00 pm to 7.00 pm

Two Courses £40 - Three Courses £45

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.