



# 190 QUEEN'S GATE

190 Queen's Gate restaurant features a unique menu created by Head Chef Frederick Forster MCA.

190 Queen's Gate is a destination defined by heritage, where every plate is a celebration of seasonality and a deep respect for provenance. Guided by acclaimed **Head Chef Frederick Forster MCA**, our menus are founded on exceptional ingredients and sustainable, local sourcing, with each dish honouring the journey from field to plate. Shaping our cuisine is a British sensibility enriched by thoughtful influences from further afield.

## Our Identity

**Neighbourhood Destination:** A local favourite with a renowned reputation for consistently exceptional dishes.

**British Roots:** Founded on a rich British heritage while embracing international influences.

**Sustainable:** Our menus are crafted from local & seasonal produce.

**Authentic Provenance:** Our dishes are product-driven; Each and every ingredient is thoughtfully sourced from a trusted, local supplier.

**Grounded in Heritage:** An enduring reverence for the origins of our produce; Honouring the storied legacy of The Gore.

Please note that due to the seasonality of our menu, some ingredients might be subject to market availability.



THE GORE  
LONDON

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STARHOTELS<sup>®</sup>  
COLLEZIONE

190

QUEEN'S GATE

## PRE-THEATRE MENU

from 5:00 pm to 7:00 pm

Two Courses £40 - Three Courses £50

### Starters

#### Ham Hock Terrine

Apple Dressing, Autumn Leaves, Herb Mayonnaise & Toasted Milk Bread

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

#### Olive Oil Poached Loch Duart Salmon

St. Ewes Egg Fritter, Hollandaise

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

#### Marinated Beetroots

Chickpea Croquettes, Grilled Tenderstem Broccoli, Vinaigrette, Smoked Aubergine

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

### Main Course

#### Honey Glazed Gressingham Duck Breast

Savoy Cabbage, Braised Chicory, Celeriac Cream, Orange Sauce

[Mu], [M], [SD]

#### Herb Gnocchi & Butternut Squash Velouté

Girolles, Kale, Autumn Truffle, Crispy Sage

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

#### Roasted Seabream

Stuffed Courgette Flower, Bouillabaisse Sauce

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

### Sides

£6 each

Mixed 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

#### Caramelised Pink Lady Apple Tart

Butterscotch Sauce, Clotted Cream

[G], [M] **V**

#### White Chocolate Parfait

Fig Compote, Coconut Biscuit

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

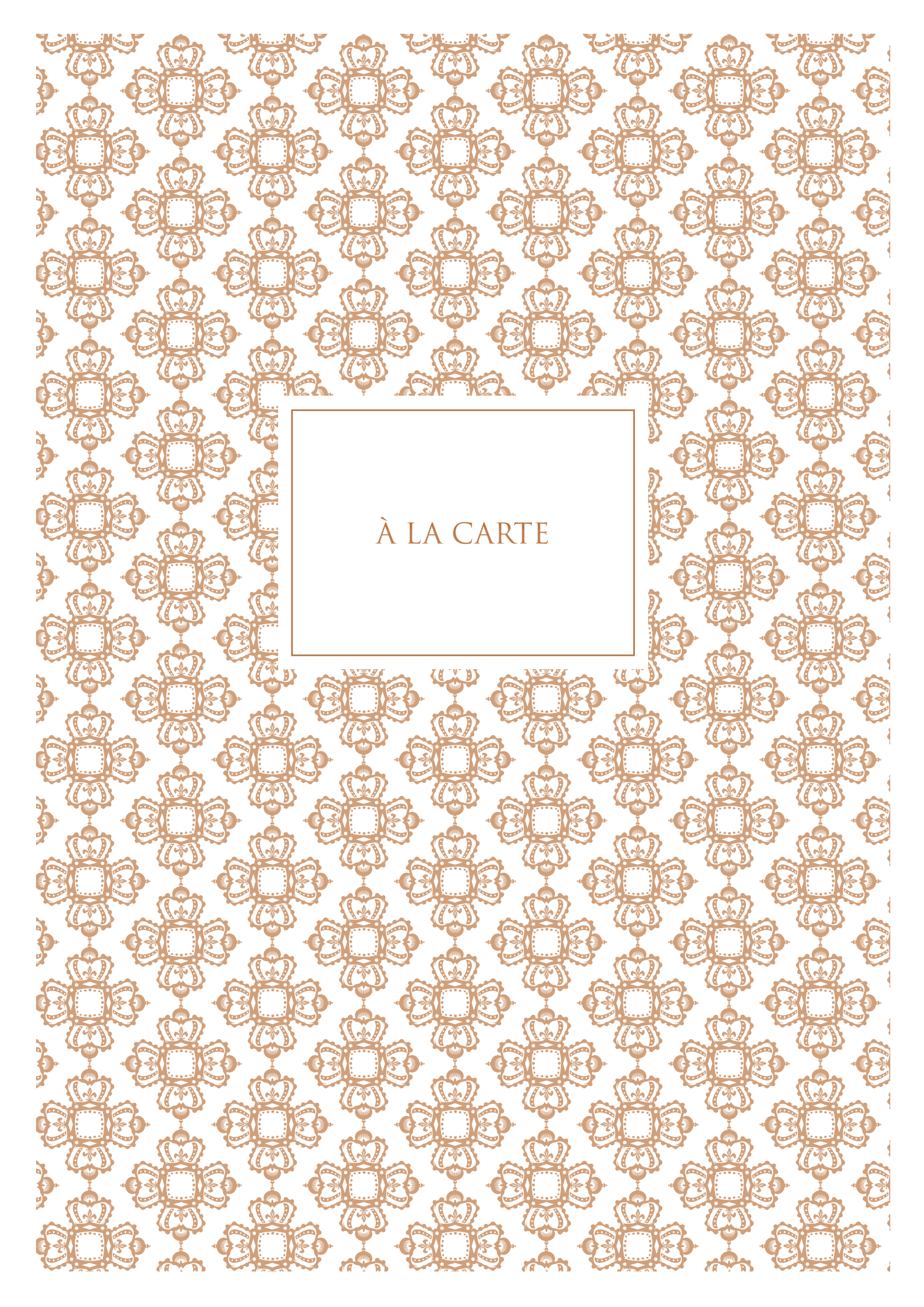
#### Selection of British Cheese from Neal's Yard Dairy supplement £8

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.



À LA CARTE

# 190

## QUEEN'S GATE

### À LA CARTE MENU

#### *Starters*

##### **Confit Chicken & Wild Mushroom Pithivier**

Madeira Sauce

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

£14

##### **Cornish Crab Salad**

Cauliflower Custard, English Crumpets

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

£15

##### **Ham Hock Terrine**

Apple Dressing, Autumn Leaves, Herb Mayonnaise & Toasted Milk Bread

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

£13

##### **Warm Leek & Yoredale Wensleydale Cheese Tart**

Baby Artichoke, Frisse Salad

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

£13

##### **Olive Oil Poached Loch Duart Salmon**

St. Ewes Egg Fritter & Hollandaise

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

£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

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## QUEEN'S GATE

### À LA CARTE MENU

#### *Main Course*

##### **Honey Glazed Gressingham Duck Breast**

Savoy Cabbage, Braised Chicory, Celeriac Cream, Orange Sauce

[Mu], [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

##### **Breast of Norfolk Black Leg Chicken**

Baby Gem Lettuce, Wiltshire Autumn Truffle, Supreme Sauce

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

£29

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

Girolles, Kale, Truffle, Crispy Sage

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

£26

##### **Roasted Seabass**

Stuffed Courgette Flower, Bouillabaisse Sauce

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

£28

##### **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 Salad**

[SD], [Mu] V

**Buttered Tenderstem Broccoli**

[M] V

**Buttered New Potatoes**

[M] V

**French Fries**

VE

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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**

**Rum Baba**

Poached Comice Pear, Vanilla Chantilly,

Apricot Coulis, Candied Ginger

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

**Praline**

Hazelnut Chocolate Mousse, Amarena Cherries

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