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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.