190
QUEEN'S GATE

# PRE-THEATRE MENU

*from 5.00 pm to 7.00 pm*

Two Course £40 - Three Course £45

## Starters

**Loch Duart Smoked Salmon**
Warm Keta Caviar & Chive Sauce, Cucumber Salad
[F], [M], [Mu], [SD]

**Ham Hock Terrine**
Pickled Shimeji Mushrooms, Herb Mayonnaise, Autumn Leaves & Toasted Milk Bread
[Mu], [M], [SD], [E], [G]

**Celeriac and Apple Soup**
Glazed Chestnuts & Autumns Truffles
[SD] **VE**

## Mains

**Norfolk Chicken Breast**
Buttered Leeks, Fondant Potato, Supreme Sauce & Celery
[F], [M], [G], [Mu]. [Ce]

**Roasted Halibut**
Caper, Parsley Butter, Buttered Spinach & Coco Beans
[F]. [C]. [M], [SD]

**Potato & Truffle Pithivier**
Buttered Kale, Oyster Mushrooms, Butternut Squash Veloute
[G], [SD] **VE**

## Sides

£7 each

Mixed Leaf Salad [Mu] [SD] **VE** • Buttered Tenderstem Broccoli [M] **V**
Buttered New Potatoes [M] **V** • French Fries **VE**

## Desserts

**Selection of Three Fruit Sorbets**
*Please ask your server*
**VE**

**Dark Chocolate Fondant**
Amarena Cherries, Vanilla Ice Cream
[E], [G], [M], [S]

**Selection of British Cheese from Neal's Yard Dairy** supplement £7
Served with Homemade Almond Fruit Cake, Quince Jelly, Chutney, Sourdough Crackers
[E], [G], [M], [N], [SD] **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.