

190
QUEEN'S GATE
by Daniel Galmiche

PRE-THEATRE MENU

Starters

Duck liver parfait

Duck liver parfait, served with figs chutney and warm brioche

Onion tart tatin

Cevennes Onions tart tatin, pickled red onion and goat curd

Fish Soup

Traditional fish soup served with parmesan croutons and saffron mayonnaise

Main Course

Pork belly

Crispy pork belly, salsify and roasted apple and beer sauce

Line caught cod fish

With light creamy herbs sauce and wilted spinach

Mushroom risotto

Wild mushroom risotto, truffle, parmesan and herbs

Desserts

Brûlée

Vanilla crème brûlée, warm madeleine, goats milk ice cream

Dark chocolate

Bitter chocolate tart, pink grapefruit sorbet, zeste confit

Selection of British and French cheese

Selection of 3 British and French cheeses served with chutney and artisanal biscuits

2 courses for £26

3 courses for £30

From 5pm until 7pm

We cannot guarantee the absence of nuts in our dishes. If you require any further information on food allergens, please ask one of our team members.
A discretionary service charge of 12.5% will be added to your bill.