

  
**190**  
QUEEN'S GATE  
*by Daniel Galmiche*

## PRE-THEATRE MENU

### *Starters*

**Duck liver parfait**

Duck liver parfait with fig chutney and toasted brioche

**Leek and potato soup**

Leek and potato soup with wild mushrooms and thyme cream

**Onion salad**

Roasted Cevennes onions with pickled shallots and feta salad

### *Main Course*

**Free range chicken**

Pan roasted St. Bribes chicken with caramelised chicory and jus with herbs

**Line caught cod fish**

Poach confit cod loin, Paimpol cocoa beans purée and ragout

**Risotto**

Butternut squash and saffron risotto with crispy shallots

### *Desserts*

**Sticky toffee pudding**

Sticky toffee pudding with caramel sauce and vanilla ice cream

**Roasted seasonal fruits**

Roasted seasonal fruits with spiced syrup and gingerbread ice cream

**Selection of cheese**

Selection of 3 British and French artisan cheeses with chutney

**2 courses for £26**

**3 courses for £30**

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.