

# 190 QUEEN'S GATE

LONDON

## A LA CARTE MENU

*Menu created by Chef Daniel Galmiche*

### STARTERS

#### **Mushroom soup**

*soft quails egg and wild mushrooms · £8*

#### **Leek and potato salad**

*heritage potato and truffle · £11*

#### **Onion tarte tatin**

*goats curd mousse, Grelot salad · £9*

#### **Crispy chicken wing and King crab**

*celeriac remoulade and chervil · £13*

#### **Duck liver parfait**

*cider, quince and brioche · £9*

### MAIN COURSES

#### **Ricotta gnudi**

*baby turnip, artichoke, spring onions · £17*

#### **Line caught cod**

*braised lentils and Morteau sausage · £21*

#### **Pan fried Fjord trout**

*endive, grapes and sauce vierge · £19*

#### **Roast Norfolk quail**

*celeriac, spinach, pickled walnut · £21*

#### **Slow cooked beef short rib**

*cream potato, carrots, mushrooms · £22*

#### **Cote de Boeuf for 2**

*bone marrow, béarnaise, chips or truffle macaroni · £72*

### SIDE DISHES

*Pan roast carrots with confit garlic, buttered spinach, French fries, truffle macaroni and cheese · £4*

*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*