

190 QUEEN'S GATE

LONDON

A LA CARTE MENU

STARTERS

Duck liver parfait,

rhubarb chutney and brioche · £12

Hen egg,

asparagus, peas, cep and pancetta · £12

Cured Fjord trout,

apple, vodka and citrus · £14

English Pea soup,

wild mushrooms, parmesan and brioche · £9

Spring leeks,

whipped goats curd and confit potatoes · £10

MAIN COURSES

Slow cooked beef short rib,

Chestnut mushrooms, shallot and bordelaise sauce · £22

Spring Lamb,

asparagus, aubergine puree and broad beans · £24

Norfolk Quail,

spinach, celeriac, pickled walnut · £22

Monkfish,

cauliflower, mussels and curried onions · £26

Market fish of the day,

fresh herbs, baby potato and spring vegetables · £22

Ricotta gnudi,

black garlic, baby turnip, spring onion and broad beans · £18

*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*