

# 190 QUEEN'S GATE

LONDON

## STARTERS

### English Pea soup,

wild mushrooms, parmesan foam and mushrooms · £9

### Young leeks,

charred leeks, whipped goats curd mousse · £10

### Duck liver parfait,

apricot and chilli chutney and brioche · £12

### Fjord trout,

marinated trout with beetroots and vodka · £14

### Quail,

Norfolk quail with grilled and creamed sweetcorn · £12

### Mackerel,

cucumber, horseradish and pickled red onion · £10

## MAIN COURSES

### Risotto,

fresh peas, sun dried tomato, rocket and parmesan · £18

### Market fish of the day,

Pan fried with baby gem, summer vegetables and tarragon butter sauce · £22

### Monkfish,

oven roasted monkfish with fennel, tomato and chicory · £26

### Chicken,

St Brides free range chicken with roast onion, charred broccoli, boulangere potato · £22

### Lamb,

roast rump of lamb, braised shoulder, aubergine and spring onion · £24

*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*