

DINNER MENU

MENU DU DÎNER

All our food is prepared in a kitchen where all or some of the below listed food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a team member for details.

Allergens: gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites.

(V) - Vegetarian

All prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.

STARTERS

ENTRÉES

CARAMELISED FRENCH ONION SOUP (V) 8

Gruyère croquette, breadsticks, shallot crisps

SEAFOOD BOUILLABAISSSE 9.5

Black sesame rouille, crab & lobster nuggets, écume de vodka

SEARED SCALLOPS 12

Charred pears, cauliflower purée, ventrèche, cherry caramel

FOIE GRAS BALLOTINE 10.5

Ice parfait, toasted brioche, caramelised figs

BEEF CARPACCIO 28 DAY DRY AGED 14.5

Cep foam, basil sorbet, crushed hazelnuts

CRISPY PORK BELLY 8

Pickled grapes, apple cream, rye crumbs

BEETROOT TROIS FAÇON (V) 8

Pickled, candied, raw goat's cheese macarons, micro beets

MAIN COURSES

PLATS PRINCIPAUX

FILLET OF HALIBUT	32.5
Chorizo stuffed squid, lemon marmalade, spinach, lobster oil	
SEABASS FILLET	23
Crab remoulade, sweet potato bonbon, pickled fennel, mousse de Pernod	
LEMON SOLE	24
Ratte potatoes au beurre, caperberries, watercress, pinenut aillade	
VEAL À LA FRANÇAISE	24
Citrus fondant potatoes, heritage carrots, pan jus	
TRUFFLE CHICKEN ROULADE	22
Charred leeks, petite ratatouille, carrot purée, basil snow	
PISTACHIO CRUSTED RACK OF LAMB	26
Crispy shoulder, almond couscous, asparagus, Sauternes sauce	

All our food is prepared in a kitchen where all or some of the below listed food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a team member for details.

Allergens: gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites.

(V) - Vegetarian

All prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.

VEGETARIAN

VÉGÉTARIEN

WILD MUSHROOM & POTATO MILLE-FEUILLE

16

Asparagus & thyme purée, red pepper coulis

CONFIT D'AUBERGINE

16

Blue cheese houmous,
citrus bulgur wheat, pomegranate

QUINOA AUMÔNIÈRE, CARROTS À L'ÉTUVÉE

16

Broccoli & roasted almonds

All our food is prepared in a kitchen where all or some of the below listed food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a team member for details.

Allergens: gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites.

(V) - Vegetarian

All prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.

GRILL

CÔTE DE BOEUF 31
12oz bone-in rib eye

SURF & TURF 31
8oz peppered sirloin, garlic jumbo prawns

Each dish is served with cherry tomato confit, roasted shallots, new season garlic

SAUCES

Bordelaise sauce 2

Foyot sauce 2

Sauce au poivre 2

Café de Paris butter 2

Chateaubriand 2

Béarnaise 2

SIDES

ACCOMPAGNEMENTS

WILTED LEAF SPINACH 5
Roasted onion crumb

SUPER GREENS & AVOCADO SALAD 6
Dijon vinaigrette

TRUFFLE OIL MASH 5

FINE BEANS 5
Chilli & garlic

TENDER STEM BROCCOLI 6
Roasted almonds

ROSEMARY FRIES 5

All our food is prepared in a kitchen where all or some of the below listed food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a team member for details.

Allergens: gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites.

(V) - Vegetarian

All prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.

DESSERTS

CARPACCIO OF SPICED PINEAPPLE 7.5

Sweet chilli gel, gin & tonic sorbet

RASPBERRY VACHERIN 7.5

Rhubarb crèmeux, Chambord peppermint syrup

PYRAMIDE AU CHOCOLATS 9

Pecan brittle iced flambé

LEMON SECRET 8

Meringue flakes, cactus and lime sorbet

**ROASTED PEANUT
& BANANA PARFAIT** 8.5

Crème de banane, banana fritter

**SELECTION OF BRITISH
AND FRENCH CHEESES** 11

Oatcakes, buckwheat digestives,
apple preserve, quince jelly

All our food is prepared in a kitchen where all or some of the below listed food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a team member for details.

Allergens: gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites.

(V) - Vegetarian

All prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.

EXPERIENCE OUR OTHER OUTLETS



BOTANICA

Curated by Whittard Teas of Chelsea, Botanica offers Afternoon Tea and cocktails in an elegant atrium.

info@botanicakensington.com

ESQ

EST 2019

A secluded bar for crafted cocktails and innovatively infused spirits. Can be booked for exclusive hire.

info@esqkensington.com

100 Queen's Gate Hotel – London

100 Queen's Gate, Kensington, London SW7 5AG

T: +44 (0) 20 7373 7878 **E:** info@100queensgate.com

W: 100queensgate.com

Follow us on:

