

THE MENU

THE  
DINING  
ROOM  
AT 28 QUEEN STREET

# A LA CARTE

## Pre Starter

Oysters on the half shell with Chardonnay vinegar sorbet ½ dozen 13.95

## Starters

**Braised beef cheek,** 9.75

kohlrabi marinated in horseradish, bone marrow gravy, garlic chips

**Goat's cheese mousse, ,** 9.25

compressed apple, hazelnuts, wheat beer foam, celery seed baguette

**Hand-dived scallops,** 13.50

orange and bay sauce, chorizo and dried black olives

**Jerusalem artichokes veloute,** 7.50

Brussels sprout leaves, roast chestnuts, red wine artichokes, gougeres

**Smoked haddock tartare,** 12.25

saffron vichyssoise, soft-boiled quail egg, rye crisp and sturgeon caviar

**Roast hare loin,** 10.75

croquettes, poached crab apple and red wine plums, celeriac

## Main courses

**Roast partridge with bacon,** 20.00

parsnips, cobnuts, savoy cabbage, bread sauce and redcurrant jelly

**Roast loin and pulled shoulder of organic Peelham farm pork,** 21.50

braised cardoon, mashed potato, sauce bois boudran

**Monkfish with braised ham,** 21.00

celery bouillon, squid and poached radishes

**Pithivier of wild mushrooms,** 16.95

creamed salsify, leeks, trompettes de mort, Sauternes sauce

**Loch Duart salmon with fresh crab meat,** 21.95

seaweed and 'partan bree' sauce

**Loin of venison with Lapsang Souchong and orange,** 22.95

caramelized chicory, baby beetroot, potato dauphine

## Side orders

Duck fat roast potatoes 3.75

Chipolatas

Roast roots

Brussels sprouts with chestnuts and pancetta

## Desserts

<b>Warm chocolate cake,</b> white chocolate sorbet, passion fruit sabayon	7.50
<b>Clementine parfait,</b> mulled wine syrup, cinnamon snaps	5.50
<b>Pistachio cake,</b> preserved cherries, lemon curd, whipped mascarpone,	6.95
<b>Winter fruits,</b> feuilleté, syllabub cream, Sauternes jelly	6.95
<b>Artisan cheeseboard,</b> oatcakes and chutney	9.25

## Dessert wines

Sauternes, Chateau Laville, Bordeaux 2001	35cl bottle	30.00
	100ml glass	9.25
Vin Santo del Chianti Rufina Selvapiana, Toscana 2010	50cl bottle	59.00

# AFTER DINNER DRINKS

## Coffees and teas

<b>Highland Floffie</b> An 'Irish' coffee enriched with a Highland matured whisky	9.75
<b>Straight from the bog</b> A peaty Islay monster from our selection enhances the flavours of this 'Irish' coffee	7.35
<b>Honey dream</b> Café latte laced with something sweet from our whisky selection	6.95
<b>Society Affogato</b> Shot of espresso poured over homemade Society ice-cream with a touch of Society Single malt.	5.45
Selection of herbal and fruit teas, coffee, cappuccino, espresso, latte	2.95

**All served with a variety of handmade petits fours**

**Spirits, fortified wines & liqueurs**  
**Single Cask, Single Malt Society Whisky**

From 3.60  
Ask your waiter for recommendation

# MENU DU JOUR

Available Monday to Saturday 12.00-14.30  
and Tuesday to Saturday 17.00-18.30

2 courses 18.50 / 3 courses 22.95

## Starters

### ***Jerusalem artichoke soup,***

brussels sprout leaves, roast chestnuts, red wine artichokes

### ***Tartare of smoked haddock, ,***

saffron vichyssoise, soft-boiled quail egg, rye crisp

### ***Smoked duck,***

pomegranate, honey poached cranberries, brioche, herb salad

## Main courses

### ***Roast cod with ham,***

celery bouillon, poached radishes

### ***Roast partridge with bacon,***

parsnips, cabbage and pearl barley, bread sauce and redcurrant jelly

### ***Open lasagne with wild mushrooms,***

creamed salsify, parmesan oil with tarragon

## Desserts

### ***Christmas pudding,***

whisky and honey ice cream, spiced oranges

### ***Chocolate mousse,***

white chocolate sorbet, cherries

### ***Poached winter fruits,***

whipped mascarpone

### ***Artisan cheeseboard\*,***

oatcakes and chutney

\*£4 supplement

## Side orders

3.75

Duck fat roast potatoes

Chipolatas

Roast roots

Brussels sprouts with chestnuts and pancetta

