

# QUAGLINO'S

## STARTERS

Roast aubergine, whipped coconut, mixed pulse, spiced peanut  
Yellowfin tuna tartare, charred cucumber, black radish & avocado  
Pressed chicken & herb terrine, tarragon emulsion, pickled mushrooms  
Garden pea & smoked ham hock velouté

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## MAINS

Wild mushroom risotto, cèpe purée, parmesan  
Cod, confit pepper, crushed potatoes, salsa verde  
Corn-fed chicken breast, roast artichoke, trompettes  
Braised daube of beef, celeriac purée, roast onion

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## SIDES

**5.00**

Pommes frites                  Mousseline potato  
Tenderstem broccoli, lemon dressing  
Wilted young spinach          Mixed baby leaves  
Endive & escarole, Fourme d'Ambert, walnut dressing

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## DESSERTS

Crème brûlée  
Lemon meringue shortbread  
Chocolate marquise, feuillantine  
Fourme d'Ambert, quince jelly, Duchy crackers

**Two courses with a glass of wine £23**

**Food allergies and intolerances before ordering please speak to our staff about your requirements.**

*(optional 12.5% service charge will be applied to your bill)*