

# QUAGLINO'S

ALEXANDER O'NEAL

THREE COURSES WITH A GLASS OF CHAMPAGNE

## SIDES:

Pommes frites    Mousseline potato    Heritage tomato salad  
Heritage chantenay carrots    Wilted young spinach  
Mixed baby leaves    Endive & escarole  
Fourme d'Ambert, walnut dressing

For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes.

Discretionary 12.5% service charge will be applied to your bill

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## Starters

Salmon tartare, herb & green chilli emulsion, radish & bronze fennel

Sweetcorn velouté, girolles, parmesan

Pressed chicken & herb terrine, liver parfait, pickled vegetables & toasted sourdough

Harissa & peanut roasted aubergine, whipped coconut, buckwheat, lentil tabbouleh

## Mains

Thyme roasted chicken supreme, romanesco, smoked garlic, carrot & cumin purée, foie gras velouté

Roast sea trout, soft herb crust, apple & celeriac

Slow cooked short rib of beef, watercress, celery & shallot crumb

Summer squash risotto, goat's cheese, truffle

## Desserts

Raspberry crème brulee

Chocolate marquise, feuillatine

Caramel & coffee tart

Fourme d'Ambert, Duchy crackers & quince

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Tea, coffee & Petit fours

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