

# QUAGLINO'S

2 courses £25.00 / 3 courses £29.00

Add bottomless bubbles or Bordeaux to your meal for £20.00

Jerusalem artichokes velouté, sautéed wild mushrooms, rosemary & Camembert croquette

Harissa & agave glazed aubergine, coconut, peanut & pulses

Burrata, charcoal wafer, silver anchovy & puttanesca dressing

London smoked salmon, capers, horseradish, cream & blini

Hand chopped beef tartare, sea salt crackers

Pheasant terrine with girolle mushroom, date purée, toasted sourdough

Fresh rigatoni, sautéed wild mushrooms

Truffle & goats cheese agnolotti, baby artichoke, pine nuts, parmesan emulsion

Pan fried cod, herb crushed potatoes, brown shrimp & caper berry Grenobloise

Sea bream, caramelized cauliflower, curried raisin, coriander sour yogurt

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

Roast Herefordshire dry age beef sirloin or Gloucestershire Old Spot pork loin  
(Yorkshire pudding, roasted vegetables & potatoes)

£5.00 each

Pommes frites   Roasted roots   Wilted spinach

Pistachio crème brûlée

Rhubarb & custard tart

Coconut & mango panna cotta

Valrhona 70% chocolate fondant, tonka bean ice cream (*Allow 12 minutes*)

Daily selection of homemade ice cream & sorbets

Cheese trolley, quince jam, fruit & nut crackers (*£4.00 supplement*)

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.