

# QUAGLINO'S

## Father's Day Menu

2 courses £39.00 / 3 courses £45.00  
Additional Bottomless Bubbles 35pp

Bread and butter *644 kcal* £3.95

## STARTERS

Chilled watercress velouté, Charlotte potato, lemon oil (vg) *217 kcal*

Nduja & mascarpone tortelloni, dressed Devonshire crab, lobster bisque *518 kcal*

Cured line caught mackerel, fennel, avocado cream, pickled cucumber pearls, horseradish cream *612 kcal*

Poached English asparagus, Morel mushroom, basil emulsion, sauce vierge (v) *310 kcal*

28-day aged beef tartare, pancetta crisp, confit egg yolk, toasted sourdough *543 kcal*  
toasted sourdough *543 kcal*

## MAINS

Goat's cheese & beetroot ravioli, pistachio crumble, candy baby beets (v) *738 kcal*

Pan roasted fillet of cod, buttered spring veg, Green Goddess dressing, herb oil *418 kcal*

Roast chicken supreme, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus *1201 kcal*

Chargrilled Bavette steak, duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus *1120kcal*

Chargrilled rib-eye (*£20.00 supplement*) duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus *1301 kcal*

Chargrilled Chateaubriand 550g (*£30.00 supplement per person*), duck fat potatoes, seasonal vegetables,  
Yorkshire pudding, port jus (to share for 2) *2007 kcal pp sharing*

## SIDES

£5.50 each Baby leaf salad (v) *171 kcal* £6.00 each Duck fat roast potatoes *443 kcal*

£7.00 each Mixed spring vegetables (v/vg) *119 kcal*

## DESSERTS

Dark chocolate marquise, banana sorbet, 23ct gold leaf *598 kcal*

Forced Yorkshire rhubarb crème brûlée (v) *626 kcal*

Valrhona chocolate & praline fondant, Dulche de leche ice cream (v) *712 kcal*  
*Allow 12 minutes*

Daily selection of home-made ice cream & sorbets *360 kcal per scoop*

Selection of French artisan cheeses, quince jam, grapes, seeded crackers, homemade fruit & nut crackers  
(*£5.00 supplement*) *984 kcal*

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.

Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill. We are a cashless venue.