

QUAGLINO'S

BANK HOLIDAY CHEF'S MENU

THREE COURSES AND A GLASS OF BUBBLES

£38.00

Available for up to 6 guests

Bread and butter *271 kcal* £3.95

SIDES

Baby leaf salad (v) *173 kcal* £5.50

Pommes frites (vg) *672 kcal* £6.50

Truffle pomme mousseline (v) *442 kcal* £7.00

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

French beans, caramelised shallot butter (v/vg) *121 kcal* £7.00

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.**

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STARTERS

Chilled sweetcorn velouté, charred cobb, confit leek, fried leeks (vg) *324 kcal*

Grilled line caught mackerel, smoked red pepper piperade, fennel,
dehydrated Sicilian lemon *512 kcal*

Duck liver parfait, forced Yorkshire rhubarb, cognac butter, toasted brioche
668 kcal

28-day aged beef tartare, pancetta crisp, confit egg yolk,
toasted sourdough *558 kcal*

MAINS

Roasted harissa aubergine, spiced quinoa salad, pickled shallots (vg) *849 kcal*

Roasted ballotine of Guinea fowl, spring truffle, black garlic emulsion,
tarragon jus gras *1095 kcal*

Goat's cheese & beetroot ravioli, pistachio crumble, candy baby beets (v) *568 kcal*

Pan fried steelhead trout, pickled vegetables, pesto & avruga caviar *719 kcal*

DESSERTS

"Peaches & cream" crème brûlée, thyme, fromage blanc Chantilly (v) *761 kcal*

Valrhona chocolate & praline fondant, Dulce de leche ice cream (v) *581 kcal*
Allow 12 minutes

Dark chocolate marquise, banana sorbet, 23ct gold leaf *545 kcal*

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

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