

# QUAGLINO'S

## PRIX FIXE MENU

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### THREE COURSES AND A GLASS OF BUBBLES

£39.00

#### DINNER

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Monday – Thursday 5.30pm – 7.15pm & 8.30pm - 9.30pm

Available for up to 6 guests

Bread and butter *271 kcal* £3.95

#### SIDES

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Baby leaf salad (v) *173 kcal* £6.00

Pommes frites (vg) *672 kcal* £6.00

Port braised red cabbage (vg) *170 kcal* £6.00

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

Truffle pomme mousseline (v) *442 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

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

Cured smoked mackerel, smoked red pepper piperade, fennel, dehydrated Sicilian lemon *512 kcal*

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

## MAINS

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Glazed Magret duck breast, confit leg croquette, grilled red endive, sauce jus gras *1095 kcal*

Chargrilled loin of swordfish, Jerusalem artichoke cream, harissa fondue, garlic petals *439 kcal*

Wild mushroom & winter truffle trofie, cep cream, 30-day aged parmesan (v/vg) *580 kcal*

## DESSERTS

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Rum & raisin crème brûlée, cinnamon spiced chantilly (v) *761 kcal*

Valrhona chocolate chilli fondant, brandy ice cream (v) *702 kcal*  
*Allow 12 minutes*

Dark chocolate marquise, mulled poached pear sorbet, 23ct gold leaf *598 kcal*

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