



QUAGLINO'S

2 courses £45.00 / 3 courses £49.00

Additional Bottomless Bubbles £35.00pp / Additional Bottomless Champagne £89.00pp

Bread and butter *314 kcal* £5.00

Quaglino's classic cocktail: Atlantic prawns, shrimp, baby gem & Marie Rose sauce *511 kcal*

Slow cooked 63C Clarence court egg, wild mushrooms, truffle, parmesan espouma (v) *1059 kcal*

Loch Duarte citrus cured salmon, whipped mascarpone, pea and dill velouté, basil oil *392 kcal*

Chicken liver parfait, green apple, roasted chestnut, toasted brioche *744 kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *672 kcal*

Wild mushroom pithivier, grilled king oyster mushroom, black winter truffle, cep jus (vg) *770 kcal*

Chargrilled loin of yellowfin tuna, caponata, roasted Romano pepper, salsa verde *722 kcal*

Roast chicken supreme, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus
1861 kcal (halal option available)

20-day aged roasted rib eye, duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus *1728 kcal*

Chargrilled sirloin steak 300g (*£25.00 supplement*) duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus *1301 kcal*

£7.00 each Escarole & pear salad, Roquefort (v) *352 kcal* Duck fat roast potatoes *367 kcal*

£7.50 each Buttered leek, Hispi Cabbage *217 kcal*

Caramelized white chocolate marquise, caramel curd, macadamia nut praline ice cream, hazelnut,
whipped caramel ganache *654 kcal*

Lemon & thyme crème brûlée, lemon ganache, floral meringue (v) *1003 kcal*

White chocolate & pistachio fondant, cream cheese ice cream (v) *816 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.