



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

Braised pointed cabbage, salsify, herb oil, candied Roscoff onion (vg) *356 kcal*

Glazed duck & watermelon salad, roasted cashew, black sesame, radish *600 kcal*

Classic cocktail: Atlantic prawns, crevettes, baby gem, Mary Rose sauce, apple & cucumber *413 kcal*

Chicken liver parfait, green apple, roasted chestnut, toasted brioche *472 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 cream (vg) *661 kcal*

Loch Duarte seared salmon, fennel & dill velouté, salmon roe, palourde clams, braised leek *593 kcal*

Roast chicken supreme, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus
883 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 *1767 kcal*

£7.00 each Duck fat roast potatoes *367 kcal*

£7.50 each Port braised red cabbage *176 kcal* French beans, caramelised shallot butter (v) *172 kcal*

Pistachio & raspberry marquise, pistachio mousse, whipped ganache, raspberry & yoghurt ice cream *925 kcal*

Spiced caramel & vanilla crème brûlée, apple compote *940 kcal*

Chocolate truffle mousse torte, red currant jam, red currant & vanilla sorbet (vg) *659 kcal*

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.