



QUAGLINO'S PRIX FIXE

Monday - Friday | 5.30pm - close | June - August
Three courses and live music £39 | Up to 12 guests

28-day Aged Beef Tartare

Pancetta crisp, shaved cured egg yolk, toasted sourdough

Line Caught Cod Cassoulet

Pancetta, chicken skin crisp, Nduja butter

Chilled Asparagus Velouté (v/vg)

White asparagus, slow cooked Clarence court egg, lemon oil

Roasted Old Spot Belly of Pork

Honey & red wine glazed pork cheek, carrot & orange puree

Loch Duarte Seared Salmon

Fennel & dill velouté, salmon roe, clam & mussel chowder, braised leek

Wild Mushroom Pithivier (vg)

Grilled king oyster mushroom, black winter truffle, cep jus

Yorkshire forced Rhubarb & Custard Crème Brûlée

Vanilla poached rhubarb compote

Caramelia milk chocolate & pecan marquise

Pecan praline ganache, maple bourbon ice cream

Chocolate & Mango Truffle Mousse Torte (vg)

Mango crémeux, caramelised mango ice cream

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.