



RESTAURANT GROUP DINING MENU A

£75.00

STARTERS

Chilled asparagus velouté, white asparagus, slow cooked Clarence Court egg, lemon oil (v/vg)

Chicken liver parfait, black cherry, almond sable, griottine chutney

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

Burrata, melon & basil salad, sweet pepper puree, gazpacho

MAINS

Roasted Old Spot belly of pork, honey & red wine glazed pork cheek, carrot & orange puree

Pan fried stone bass, chargrilled octopus, squid ink aioli, red pepper piperade, foraged sea herbs

40-day dry aged sirloin 300g (served medium rare), peppercorn or béarnaise sauce

Asparagus & ricotta tortelloni, sage beurre noisette, white asparagus emulsion, lemon verbena (v)

DESSERTS

Mango & raspberry cheesecake, mascarpone, caramelised mango ice cream, coconut croustillant

Peach & chocolate choux, chocolate mousse, verbena, & apricot jam, peach ripple ice cream

Strawberry rice pudding, hibiscus & mint compote, wild flower meringue, yoghurt ice cream (vg)

French artisanal Brie & goats cheese mousse, sultana & Comte bread, crackers, apple & cranberry chutney

Please note for parties of up to 16 guests we ask you to choose either Menu A or B for your guests to order from on the day.

For parties of 17 or more we kindly ask you to choose the same 1 starter, 1 main course and 1 dessert for the whole party to have and any guests with allergies/dietary requirements will of course be catered for separately.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those 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.**



QUAGLINOS

RESTAURANT GROUP DINING MENU B

£95.00

STARTERS

Provençale vegetable tartelette, kalamata olive, datterini tomatoes, basil (v)

Yellowfin tuna tataki, pickled cucumber, ponzu dressing, shiso leaf, avocado emulsion

“Cygnett 22” gin cured chalk stream trout, fennel & cucumber salad, green peppercorn, citrus dressing

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

MAINS

Fillet & rack of Salt marsh lamb, pea & wasabi puree, mint gel, spring greens

40-day dry aged Angus rib eye 300g (served medium rare), peppercorn or béarnaise sauce

Pan fried line caught Atlantic cod, Cornish crab tartelette, brown crab parfait, split basil emulsion

Wild mushroom pithivier, grilled king oyster mushroom, black winter truffle, cepe cream (vg)

DESSERTS

Matcha, yuzu & miso caramel mousse, raspberry gel, miso caramel ice cream

Lemon & poppy seed cake, lemon diplomat, elderflower, strawberry sorbet (vg)

Coconut & vanilla mousse, tropical fruit, macerated brioche, coconut caramel ice cream

French artisanal Brie & goats cheese mousse, sultana & Comte bread, crackers, apple & cranberry chutney

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Q U A G L I N O ' S

