

# QUAGLINO'S

2 courses & a glass of wine, £20 | 3 courses & a glass of bubbles, £30

## STARTERS

Watercress velouté, smoked haddock & curry oil

Harissa & agave glazed aubergine, coconut, peanuts & pulses tabbouleh

Hand chopped beef tartare, smoked rosemary aioli, sea salt crackers

Endive, escarole, Stilton & Port poached pears salad, toasted walnuts

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## MAINS

Wild mushroom “Orzo Mantecato”, king oyster mushrooms, watercress, shaved Tête de Moine

Sea bream, caramelized cauliflower, curried raisin, coriander sour yogurt

Roasted rump of lamb, garden peas, mint & pancetta, pointed cabbage, lemon curd

*£2 supplement*

Roasted Guinea fowl, morel & tarragon sauce, sprouting broccoli

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## DESSERTS

Rhubarb & custard

Vanilla crème brûlée

Valrhona Dark Chocolate fondant, tonka bean ice cream

*Allow 12 minutes*

Fourme d'Ambert, quince jelly, Duchy crackers