

QUAGLINO'S

3 courses & glass of bubbles, £45

STARTERS

Cauliflower velouté, cauliflower couscous, almonds, golden raisins, harissa

Quinoa, broccoli, orange & pomegranate salad pine nuts, coriander,
tahini & lemon dressing

Herefordshire beef tartare, soft quail egg, red vein sorrel, toasted sourdough

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

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MAINS

Wild mushroom & winter truffle risotto, pickled walnut,
aged parmesan, fine herbs

Pan roast gilt head sea bream, pomme mousseline, foraged sea herbs,
fish pie flavours

Roast Cotswold's chicken breast, creamy polenta, wild mushrooms, jus gras

Slow cooked rare breed pork belly, lobster bisque, cauliflower textures, foraged sea herbs

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DESSERTS

Lemon sherbet

Bourbon vanilla crème brûlée

Valrhona 70% chocolate fondant, tonka bean ice cream
Allow 12 minutes

Fourme d'Ambert, quince jelly, Duchy crackers

For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes.

Discretionary 12.5% service charge will be applied to your bill