2 courses £34.00 / 3 courses £38.00
Add bottomless bubbles for £25.00
or
Add bottomless white or red wine for £20.00

Celeriac velouté, trompette mushroom, black truffle

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

Chicken liver parfait, burnt apple, apple celery & walnut salad, toasted brioche

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

Quaglino's cocktail *(£12.00 supplement)*
Scottish langoustine, wild Atlantic prawns, Devon crab, avocado, mango, cucumber salsa

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

Bubble & squeak, roast butternut squash puree, cavolo nero, shaved chestnuts

Pan roast gilt head sea bream, pomme mousseline, foraged sea herbs, Champagne beurre blanc

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

Slow cooked pork belly, roast duck fat potato, Yorkshire pudding, cider jus

Roast 28-day aged Hereford beef sirloin *(£4.00 supplement)*
Roast duck fat potato, heritage carrots, Yorkshire pudding, port jus

£5.00 each

Duck fat roast potatoes Green beans shallots butter Roast heritage carrots almonds & coriander Garden salad

Spiced orange crème brûlée

Vanilla panna cotta, plums & hazelnut ice cream

Peanut butter & banana chocolate tart

Daily selection of homemade ice cream & sorbets

Cheese trolley, cranberry jam, fruit & nut crackers *(£4.00 supplement)*

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.