

# QUAGLINO'S

## EVENING STANDARD RESTAURANT MENU

*2 courses with wine £20*  
*3 courses with bubbles £30*

### ***Barbecued Cornish Mackerel***

Brown crab emulsion, avocado puree, pickled mooli and pink grapefruit

### ***Truffled goat's cheese***

Gingerbread, heritage beetroot, raspberry and hazelnut dressing

### ***Rare Breed Ham Hock Terrine***

"Wonky Veg" piccalilli, whole grain mustard mayonnaise, toasted sourdough (waste not want more) \*

### ***English celeriac velouté***

Pickled apple, burnt apple puree, wild chickweed (vegan)

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### ***Duck Leg Confit***

Cassoulet, mutton and Toulouse sausage

### ***Roast fillet of Loch Duarte Salmon***

Braised Chicory, cauliflower puree and curry spices and coriander

### ***Roast Corn-fed Cotswold's chicken breast***

Fine herb pomme puree, button mushrooms, sauce chasseur

### ***Wild mushroom risotto***

Aged parmesan, cepe cream, pickled walnut and fine herbs

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### ***Textures of Yorkshire Rhubarb***

Nyetimber jelly, meringue and blood orange sorbet

### ***Treacle Tart***

Clotted Cream, Fresh Raspberries

### ***White chocolate and lemon Brulee***

Date and earl grey puree, Pine nut ice-cream

### ***24 Month aged Comte cheese***

Poached quince, quince paste, sugared walnuts, lamb's lettuce

\*A dish made using surplus ingredients – helping to tackle food waste and as part of our 'Waste Not, Want More' January 2019 campaign in partnership with The Felix Project.



Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill