

# QUAGLINO'S

## STARTERS

English celeriac velouté, pickled apple, burnt apple purée, wild chickweed

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

Caramelised red onion & Cornish Yarg tartlet,  
pumpkin seed & mesclun salad

Rare breed ham hock terrine, Boudin Noir beignet, piccalilli,  
whole grain mustard mayonnaise, toasted sourdough

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## MAINS

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

Roast fillet of Loch Duarte salmon, braised chicory, cauliflower purée,  
curry spices & coriander

Roast Cotswold's chicken breast, fine herb pomme purée, sauce chasseur

Hereford ox cheek beef "Bourguignon", pomme mousseline, lardons,  
sourdough persillade

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## DESSERTS

Treacle tart, clotted cream & fresh raspberries

White chocolate & lemon brûlée, date & Earl Grey purée, pine nuts

Valrhona 70% chocolate fondant, cappuccino ice cream

*Allow 12 minutes*

24 month aged Comté cheese, quince paste, sugared walnuts, lamb's lettuce

For allergen information please ask a member of staff (traces of allergens may be present in dishes). Please note eating undercooked meat and fish increases the risk of food borne illness. An optional £4 per person music charge and discretionary 12.5% service charge will be applied to your final bill.