

QUAGLINO'S

Set Menu

Enjoy 2 courses with a glass of wine, £23 | 3 courses with a glass of bubbles, £33

STARTERS

English celeriac velouté, truffle cream, wild mushrooms

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

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

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

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

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.