

QUAGLINO'S

SET MENU

2 courses with wine, £23 | 3 courses with bubbles, £33

STARTERS

Wild garlic & pea velouté, soft quail egg

Green asparagus, smoked almonds, olive caramel, romesco sauce

Oak smoked salmon, traditional accompaniments, blinis

Guinea fowl & Bayonne ham terrine, heirloom carrots, mustard, tarragon,
toasted sourdough

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MAINS

Wild asparagus & broad bean linguine, white asparagus & herbs truffle cream, fine

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

Braised rabbit leg “a la moutarde”, tarragon pomme purée, heritage carrots, spring greens

Slow cooked pork belly, seared squid, chorizo, fennel ceviche

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DESSERTS

Treacle tart, clotted cream & fresh raspberries

Roast pineapple, coconut rice pudding, marinated fennel, passion fruit sorbet

Valrhona 70% chocolate fondant, salt caramel centre, malted milk 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.