

# QUAGLINO'S



**Enjoy 3 courses for £38**

***Quaglino's will donate £3 to The Hunger Project***

***Green Asparagus***

*Smoked almonds, olive caramel, Romesco sauce (vegan)*

***Guinea fowl & Bayonne ham ballotine***

*Heirloom carrots, mustard, tarragon, toasted sourdough*

***Isle of white heritage tomato salad***

*Burrata cream, compressed chanterais melon, garlic flowers*

***Wild garlic & Pea veloute***

*Smoked salmon croque monsieur, soft quail egg*

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***Braised rabbit leg "a la moutarde"***

*Pomme Parisienne, heritage carrots, spring greens*

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

*Braised Chicory, cauliflower puree and curry spices and coriander*

***Slow cooked pork belly***

*Seared squid, chorizo, compressed pear, fennel ceviche*

***Wild Asparagus and broad bean linguine***

*White asparagus cream, fine herbs, aged parmesan*

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***Quaglino's Peach and Nectarine trifle***

*Vanilla Pannacotta, almond sponge, crème de peche*

***Treacle Tart***

*Clotted Cream, Fresh Raspberries*

***Valrhona chocolate fondant***

*Salt caramel centre, malted milk ice-cream*

***24 Month aged Comte cheese***

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