

QUAGLINO'S

£30 for 3 courses / £20 for 2 courses

Quinoa, broccoli and pomegranate salad (VG)

Burnt orange, pine nuts, tahini, calamansi and coriander

Pork rilette

Apple textures, walnut and celery, toasted sourdough

Isle of white heritage tomato (VG)

Almond and grape gazpacho, compressed watermelon

Soused and barbecued mackerel

Mackerel rilette, shallots, cucumber, gooseberries

Roast cornfed chicken breast

Pomme mousseline, petit pois a la francaise, jus gras

Roast fillet of Loch Duarte salmon

Mussels, wild mushrooms, fresh borlotti and broad bean ragout, earth and sea froth

Slow cooked pork belly

Chorizo, compressed pear, fennel ceviche

Wild mushroom linguine(V)

Summer truffle, fine herbs, aged parmesan

Quaglino's Peach and Nectarine trifle (V)

Vanilla Panacotta, almond sponge, crème de peche

English strawberry and custard tart (V)

Elderflower sorbet

Valrhona chocolate fondant (V)

Salt caramel centre, malted milk ice-cream

Montrachet goat's cheese

Beetroot and raspberry, sugared walnut, truffle honey

Evening  Standard

For allergen ingredient information please ask a member of staff. Please note however, that despite our best offers, traces of allergens may be present in our dishes.

Discretionary 12.5% service charge will be applied to your bill