

# 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

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***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

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***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