

QUAGLINO'S

STARTERS

Quinoa, broccoli & pomegranate salad, burnt orange, pine nuts, tahini, calamansi & coriander (vg)

Pumpkin soup, trompette mushrooms, Amaretto cream, smoked almonds (v)

Ham hock & black pudding ballotine, beetroots, pickled apple, truffle mayonnaise

Oak smoked salmon rilette, horseradish crème fraîche, blinis

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MAINS

Wild mushroom linguine, summer truffle, fine herbs, aged parmesan (v)

Roast fillet of hake, fine herb crust, chorizo & razor clam piperade, olive caramel

Roasted Cotswold chicken breast, pomme Lyonnaise, pied du mouton mushrooms, heritage kale, noisette jus

Duck breast, confit leg, turnip & barley, orange jus

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DESSERTS

Tonka bean pannacotta, blackberries, Sablé Breton, lime sorbet (v)

Spiced pumpkin tart, ginger gel, almond granola, ginger & almond ice cream (v)

Valrhona 70% chocolate fondant, salt caramel centre, malted milk ice cream (v)

Allow 12 minutes

Montrachet goat's cheese, beetroot & raspberry, sugared walnut, truffle honey

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.