

SOUL MEN

3 COURSE MEAL £50.00

OYSTER

3 Jersey rock oysters,
Merlot shallot vinegar

QUAGLINO'S COCKTAIL

Crevettes, Atlantic prawns,
lobster, mango & cucumber salsa,
avocado cream,
baby gem & Marie Rose sauce
(£12.00 supplement)

Lobster and scallop raviolo,
crab & lemon grass bisque
(£4.00 supplement)

STARTERS

Parsnip velouté,
parsnip écrasé,
kaffir lime & pomegranate (v)

**Quinoa, broccoli and
pomegranate salad,**
burnt orange, pine nuts, tahini,
calamansi dressing (vg)

Oak smoked salmon rilette,
horseradish crème fraîche,
buttered rye

Duck rilette,
smoked duck breast,
kumquat purée, pickled
cranberries, toasted sourdough

Herefordshire beef tartare,
soft quail egg, red vein sorrel,
toasted sourdough

Game terrine, pickled girolles,
port & raisin purée, toasted
brioche

MAINS

Wild mushroom & black truffle risotto,
pickled walnut, aged parmesan, fine herbs

Gnocchi,
smoked tomato, mixed olives, fine herbs (vg)

Roast ballotine of cod,
artichokes barigoule,
Jerusalem artichoke purée, Swiss chard, basil

Plaice,
olive oil pomme purée, salted grapes,
rainbow chard, sauce Véronique

Braised ox cheek,
pomme mousseline, pancetta, sprout tops,
red wine jus

Confit duck leg,
pomme Lyonnaise,
pied du mouton mushrooms, noisette jus

GRILL

Sirloin 300g,
green peppercorn or béarnaise
(£5.00 supplement)

Herefordshire beef fillet 300g,
green peppercorn or béarnaise
(£12.00 supplement)

40 day aged Angus rib-eye 300g,
green peppercorn or béarnaise
(£5.00 supplement)

Tuna loin steak,
aubergine caviar,
lemon & olive dressing
(£5.00 supplement)

Chargrilled Chateaubriand,
chestnut mushroom persillade,
bordelaise & béarnaise
(£30.00 supplement)

SIDES

£5.00 each

Pommes frites

Buttered new potatoes

Garden salad

Roasted Heritage carrots, almonds & coriander

Green beans, shallot butter