

QUAGLINO'S

'BACK TO WORK' MENU

3 COURSES AND A GLASS OF BUBBLES £30

Available

Dinner:

Monday - Thursday 5.30pm – 11pm

SIDES £5.00 each

Buttered new potatoes Garden salad

Pommes frites French beans, shallot butter

Roasted heritage carrots, coriander cress

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.

QUAGLINO'S

STARTERS

Cured Loch Duarte salmon, avocado, pickled ginger, fennel & orange

Cotswold's white chicken ballotine, pickled wild mushrooms, toasted brioche

Provençale puff pastry tart aux fine, herb salad, olive & black garlic emulsion (v)

~

MAINS

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

Pan roasted Gilt sea bream, curried mussel pottage, saffron potatoes,
foraged sea herbs

Roast cornfed chicken breast, Jerusalem artichoke purée, wild mushrooms,
charred leek

~

DESSERTS

Dark chocolate marquise, white chocolate & truffle ice cream, gold leaf

Irish crème brûlée, espresso crémeux

Compressed caramelized pineapple, mango, rum & coconut sorbet (v)

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.