

QUAGLINO'S

SET MENU

THREE COURSES WITH A GLASS OF BUBBLES £45.00

Available

Dinner:

Friday 5.30pm – 8pm

Saturday 5.30pm – 6.30pm

SIDES £5.25 each

Buttered new potatoes Baby leaf salad

Pommes frites French beans, caramelised 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.

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STARTERS

Herefordshire beef tartare, confit egg yolk crèmeux, bone marrow butter,
summer truffle

Caramelised cauliflower velouté, cauliflower ceviche, shaved chestnuts (vg)

Duck liver parfait, pickled raspberry, Sauternes jelly, toasted brioche

Beetroot & Granny Smith apple salad, goat's cheese mousse, hazelnut, sorrel (v/vg)

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MAINS

Pan roasted salmon ballotine, clam & mussel broth, foraged sea herbs

Gnocchi Genovese, pine nuts, basil, whipped mascarpone, fried capers (v/vg)

Spiced Magret duck breast, black cherry, leg bon-bon, red endive

Salt marsh saddle of lamb, celeriac, kalamata olive, wakame, basil oil

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DESSERTS

Strawberry & pistachio verrine, fromage blanc & basil sorbet

Cherry & white chocolate crème brûlée, Kirsch chantilly

Dark chocolate marquise, raspberry & rosè sorbet, 23ct gold leaf

Petit Crottin artisan, celery & apple salsa, toasted almonds,
homemade fruit & nut crackers

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