

QUAGLINO'S

SET MENU

THREE COURSES £40

Available

Dinner:

Monday – Wednesday 5.30pm - 9.30pm

SIDES £5.50 each

Baby leaf salad (v) *171 kcal*

Heritage tomatoes, watermelon, feta, baby basil (v/vg) *151 kcal*

Beurre noisette pomme mousseline (v) *437 kcal*

French beans, caramelised shallot butter (v/vg) *150 kcal*

Pommes frites (vg) *672 kcal*

For allergen information please ask a member of staff (traces of allergens may be present in dishes).

Adults need around 2000 kcal a day.

Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill.

We are a cashless venue.

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STARTERS

Whisky & maple cured salmon, fennel, pickled sour apple, cucumber *412 kcal*

Crème Vichyssoise, summer truffle, charred baby leek (vg) *175 kcal*

Duck liver parfait, pickled wild strawberry, candied walnuts, toasted brioche
662 kcal

Heritage tomato & melon salad, creamed buratta, infused mint oil (v) *316 kcal*

MAINS

Pan fried stone bass, Jerusalem artichoke, Palourde clams, sauce vierge *741 kcal*

Pumpkin & sage tortelloni, sage crisps, toasted pine nuts, wilted baby spinach
(v/vg) *511 kcal*

Roasted corn-fed chicken supreme, caramelised cauliflower purée,
charred corn, baby leek *794 kcal*

Slow cooked Gloucester Old Spot belly of pork, smoked apple jam, Roscoff onion,
puffed crackling *1163 kcal*

DESSERTS

Valrhona chocolate & white fudge fondant, espresso ice cream(v) *780 kcal*
Allow 12 minutes

Blueberry & white chocolate crème brûlée, white chocolate namelaka, blueberry
tuile (v) *874 kcal*

Dark chocolate marquise, mango & passion fruit sorbet, 23ct gold leaf *598 kcal*

Cheese selection, quince jelly & seeded crackers (*£5 supplement*) *437 kcal*

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