

QUAGLINO'S

Gwen Dickie & George McCrae

THREE COURSES WITH A COCKTAIL

SIDES:

Pommes frites Mousseline potato Heritage tomato salad
Heritage chantenay carrots Wilted young spinach
Mixed baby leaves Endive & escarole
Fourme d'Ambert, walnut dressing

For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes.

Discretionary 12.5% service charge will be applied to your bill

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STARTERS

Lemongrass cured Loch Duart salmon, baked beetroot,
rapeseed emulsion

Scottish scallop tartare, apple & basil vinaigrette, squid ink crisp,
wood sorrel

Foie gras ballotine, confit chicken, Madeira jelly,
pickled shimeji mushrooms

Whipped burrata, confit tomato & caramelized shallot tarte fine

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MAINS

Lamb rump, confit potato, black olive, baby gem & fennel

Stone bass, brandade, pea & clam chowder, truffle

Peppered beef pave, watercress purée, young vegetables, red wine jus

Parmesan gnocchi, herb viennoise, smoked garlic & violet artichoke

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DESSERTS

Dulcey praline trifle

70% Valrhona chocolate fondant, peanut butter ice cream

Mandarin & Pistachio baked Alaska

Selection of cheese, Duchy & nut crackers

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Tea, coffee & Petit fours

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