

QUAGLINO'S

Q LUNCH

2 courses £25.00 / 3 courses £29.00
Add bottomless bubbles to your meal for £20.00

STARTERS

Sweetcorn velouté, parmesan & girolles
Harissa & agave glazed aubergine, coconut, peanut & pulses
4 Colchester oysters, shallot vinegar
London smoked salmon, capers, horseradish cream & blinis
Pressed chicken & herb terrine, tarragon emulsion, pickled mushrooms
Hand chopped venison tartare, tarragon emulsion, toasted hazelnuts, melba

MAINS

Fresh rigatoni, sautéed wild mushrooms
Saffron & zucchini risotto, chili marinated goat's cheese
Pan fried cod, leek & potato paysanne, curried mussels
Sea bream, confit pepper, crushed potatoes, sauce vierge
Chicken supreme, wild mushroom & Cabernet Sauvignon vinaigrette
Roast loin of pork, Yorkshire pudding, roasted vegetables & potatoes
Roast sirloin of beef Yorkshire pudding, roasted vegetables & potatoes

SIDES

£5.00 each

Pommes frites Roasted roots Wilted spinach Mixed baby leaves

DESSERTS

Dulce praline trifle
Buttermilk panna cotta, iced blackberry & oat crumble
Dark chocolate marquise, feuillantine
Raspberry crème brûlée
Valrhona dark chocolate fondant, peanut butter ice cream
Daily selection of homemade ice cream & sorbets
Cheese selection *£4.00 supplement*

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.