

QUAGLINO'S

3 courses for £33, with a glass of bubbles

STARTERS

Roast butternut squash velouté, coconut mousse, Espelette chilli

Winter brassica salad, golden raisins, capers & mint, chestnut

Scottish salmon tartare, Thai cucumber salad, pickled radish,
avocado & coriander cream

Smoked duck & ham hock terrine, savoy cabbage, date purée,
toasted sourdough

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MAINS

Saffron risotto, winter greens, aged pecorino, sun-dried
tomato & harissa pesto

Sea bream, caramelized cauliflower, curried raisin,
coriander sour yogurt

Thyme roasted chicken, romanesco & smoked garlic emulsion

Slow cooked short rib of beef, watercress, celery, shallot crumb

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DESSERTS

Pistachio crème brûlée

Valrhona 70% chocolate fondant, tonka bean ice cream

Allow 12 minutes

Rhubarb & custard

Fourme d'Ambert, fig & pear chutney, Duchy crackers

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