

QUAGLINO'S

Q Live Presents Cece Peniston

3 courses and a cocktail £90

3 courses and a glass of champagne £100

Starters

Citrus salmon gravlax, pickled rhubarb, grilled baby gem

English green asparagus, fried soft boiled egg, sour cream & chives

Burrata, Nutbourne heritage tomatoes, pickled red onion, taggiasca olives

Scallop tartare, green apple, daikon, Avruga caviar, crispy seaweed

Mains

Truffle & goats' cheese agnolotti, baby artichoke, pine nuts, parmesan emulsion

Guinea fowl & morel casserole oven baked celeriac, grilled baby leeks

Pan fried cod, herb crushed potatoes, brown shrimp & caper berry grenobloise

Roasted rump of lamb, garden peas and mint, pointed cabbage, lemon curd

Sides

Spinach & mash

Desserts

Vanilla crème brûlée

Dark chocolate marquise, griottine

Gariguetto strawberry Eton mess

Fourme d'Ambert, Duchy crackers & quince

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.