

QUAGLINO'S

2 courses £25.00 / 3 courses £29.00

Add bottomless bubbles for £22.00

or

Add bottomless Rosé for £20.00

Watercress velouté, smoked haddock & curry oil

Harissa & agave glazed aubergine, coconut, peanuts & pulses tabbouleh

Hand chopped beef tartare, smoked rosemary aioli, sea salt crackers

Citrus salmon gravadlax, pickled rhubarb, grilled baby gem, calamansi

Wild mushroom “orzo mantecato”, king oyster mushrooms, watercress, shaved tête de Moine & truffle

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

Pan fried stonebass, herb crushed potatoes, brown shrimps & caper berry grenobloise

Roasted Guinea fowl, morel & tarragon sauce, sprouting broccoli

Roast Herefordshire dry age beef sirloin or roast pork, Yorkshire pudding & roast potatoes

Sharing Board for up to 4 (*£40.00 supplement*)

Roast rack of spring lamb / Rose veal cutlet / 42 days dry aged rib eye on the bone / Spatchcock chicken poussin

£5.00 each

Pommes frites

Roasted roots

Wilted spinach

Mixed leaf salad

Pistachio crème brûlée

Rhubarb & custard tart

Valrhona 70% chocolate fondant, tonka bean ice cream

Allow 12 minutes

Daily selection of homemade ice cream & sorbets

Cheese trolley, quince jam, fruit & nut crackers (*£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.