

QUAGLINO'S

SET MENU

THREE COURSES £40

Available

Dinner:

Monday – Wednesday 5.30pm - 9.30pm

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill. **We are a cashless venue.**

QUAGLINO'S

STARTERS

Whisky & maple cured salmon, fennel, pickled sour apple, cucumber *412 kcal*

Duck liver parfait, pickled strawberry, walnut brittle, toasted brioche *662 kcal*

Herefordshire beef tartare, confit egg yolk, roasted bone marrow, toasted sourdough *885 kcal*

Spiced carrot & coconut velouté, whipped mascarpone, roasted baby carrot (v/vg) *326 kcal*

MAINS

Line caught fillet of cod, chorizo & apple jam, chargrilled octopus *926 kcal*

Pumpkin & sage tortelloni, sage crisps, toasted pine nuts, wilted baby spinach (v/vg) *511 kcal*

Pan fried Magret Gras female duck breast, confit leg, seared duck liver,
mandarin marmalade *814 kcal*

Wild mushroom & winter truffle risotto, cep cream, 30 month aged parmesan (v/vg) *1230 kcal*

SIDES £6.00 each

Baby leaf salad (v) *171 kcal* / Port braised red cabbage, Granny Smith apple (v/vg) *180 kcal* /

Truffle pomme mousseline (v) *298 kcal* / French beans, caramelised shallot butter (v/vg) *150 kcal* /

Pommes frites (vg) *672 kcal*

DESSERTS

Apple & Calvados crème brûlée, Macademia crémeaux (v) *626 kcal*

Pear & blackberry crumble cake, mulled wine & red currant sorbet *621 kcal*

Dark chocolate marquise, clementine sorbet, 23ct gold leaf *598 kcal*

Selection of French artisan cheeses, quince jam, grapes, seeded crackers *519 kcal*

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