QUAGLINO'S

London Evening Standard
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EVENING STANDARD SET MENU

THREE COURSES WITH AN APERITIF £30

Available:

Dinner Monday – Thursday 17:30-22:45

Friday 17:30-19:45, 22:00-23:00

Saturday 17:30-18:45, 22:00-23:00

Sides 5.00

Pommes frites Mousseline potato Heritage tomato salad

Tenderstem broccoli, lemon dressing

Wilted young spinach Mixed baby leaves

Endive & escarole, Fourme d'Ambert, walnut dressing

STARTERS

Celeriac velouté, trompette mushroom ,truffle

Roast aubergine, whipped coconut, mixed pulses, spiced peanut

Earl grey cured salmon, apple gel, salted lemon emulsion, keta caviar

Venison terrine, apple & grape chutney

(optional 12.5% service charge will be applied to your bill)

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MAINS

Wild mushroom risotto, cèpe purée, parmesan

Cod loin, confit pepper, crushed potatoes & salsa verde

Corn-fed chicken breast, roast artichoke, trompettes

Braised daube of beef, celeriac purée, roast onion

DESSERTS

Poire au cassis, Jersey ice cream

Manjari chocolate tart, drunken prune, Armagnac ice cream

Crème brûlée

Truffle Brie de Meaux, apple & grape chutney, fruit & nut cracker

For allergen ingredient information please ask a member of staff.

FEVER-TREE
PREMIUM NATURAL MIXERS

CÎROC
ULTRA PREMIUM VODKA

Tanqueray No TEN™

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