QUAGLINO'S

2 courses & a glass of wine, \pounds 20 | 3 courses & a glass of bubbles, \pounds 30

STARTERS

Watercress velouté, smoked haddock & curry oil

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

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

Endive, escarole, Stilton & Port poached pears salad, toasted walnuts

MAINS

Wild mushroom "Orzo Mantecato", king oyster mushrooms, watercress, shaved Tête de Moine

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

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

£2 supplement

Roasted Guinea fowl, morel & tarragon sauce, sprouting broccoli

DESSERTS

Rhubarb & custard

Vanilla crème brûlée

Valrhona Dark Chocolate fondant, tonka bean ice cream Allow 12 minutes

Fourme d'Ambert, quince jelly, 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