

2 courses £30.00 / 3 courses £35.00

Add bottomless bubbles for £23.00

or

Add bottomless white or red wine for £20.00

Quinoa, broccoli, orange & pomegranate salad, pine nuts, coriander, tahini & lemon dressing

Celeriac velouté, wild mushroom, black truffle creme

Pork rilette, burnt apple, apple celery & walnut salad, toasted sourdough

Quaglino's Cocktail (*£13.00 supplement*)

Prawns, Devon cock crab, baby gem, watercress, radish & Marie Rose sauce

Wild mushroom & autumn truffle risotto, pickled walnut, aged parmesan, fine herbs

Bubble & squeak, roast butternut squash puree, cavolo nero, shaved chesnuts

Roast fillet of Loch Duarte salmon, braised chicory, cauliflower purée, curry spices & coriander

Roast Cotswold's chicken breast, fine herb pomme purée, sauce chasseur

Slow cooked pork belly, roast duck fat potato, Yorkshire pudding, cider jus

Roast 28-day aged Hereford beef sirloin (*£4.00 supplement*)

Roast duck fat potato, heritage carrots, Yorkshire pudding, port jus

£5.00 each

Duck fat roast potatoes   Green beans shallots butter   Roast heritage carrots almonds & coriander   Garden salad

Panna cotta, plum & hazelnut ice cream

Frozen lemon parfait, coconut berry ice creme, verbena meringue

Valrhona 70% chocolate fondant, vanilla ice cream

*Allow 12 minutes*

Daily selection of homemade ice cream & sorbets

Cheese trolley, cranberry 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. Eating undercooked meat and fish increases the risk of food borne illness.

Discretionary 12.5% service charge will be applied to your bill