

QUAGLINOS

Wild Table truffle & wine dinner

5 course dinner with wine pairing £120

Jerusalem artichoke & truffle brie sandwich

Laurent-Perrier 'La Cuvée' NV

~

Winter truffle ravioli, alba truffle

Auxey-Duresses Blanc, Vallet Frères, Burgundy, France 2012

~

Pan fried scallops, truffle cauliflower purée, apple

Château Rahoul Graves Blanc, Bordeaux, France 2015

~

Roast Hereford beef fillet, sauce perigeux, truffle pont neuf

Château Rahoul Graves, Bordeaux, France 2011

~

White chocolate & truffle, panna cotta, ice cream, tuille

Moscato d'Asti di Strevi, Contero, Piemonte, Italy 2016

Food allergies and intolerances before ordering please speak to our staff about your requirements.

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



THE WILD
TABLE

VINS DE
BORDEAUX | 