

QUAGLINO'S

ALEXANDER O' NEAL

THREE COURSES WITH A COCKTAIL

POPPY'S PEARS

Belvedere Vodka shaken with St. Germain Elderflower Liqueur, Cointreau and fresh lime juice,
served long with a top of soda water.

SIDES:

Pommes frites Mousseline potato Heritage tomato salad

Heritage chantenay carrots Wilted young spinach

Mixed baby leaves Endive & escarole

Fourme d'Ambert, walnut dressing

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

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Starters

Salmon tartare, herb & green chilli emulsion, radish & bronze fennel

Sweetcorn velouté, girolles, parmesan

Pressed chicken & herb terrine, liver parfait, pickled vegetables & toasted sourdough

Harissa & peanut roasted aubergine, whipped coconut, buckwheat, lentil tabbouleh

Mains

Thyme roasted chicken supreme, romanesco, smoked garlic, carrot & cumin purée, foie gras velouté

Roast sea trout, soft herb crust, apple & celeriac

Slow cooked short rib of beef, watercress, celery & shallot crumb

Summer squash risotto, goat's cheese, truffle

Desserts

Raspberry crème brulee

Chocolate marquise, feuillatine

Caramel & coffee tart

Fourme d'Ambert, Duchy crackers & quince

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Tea, coffee & Petit fours

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