



QUAGLINO'S

CLASSIC MENU

3 COURSES £75

STARTERS

Corn-fed roasted Chicken velouté, bar becued fillet, crispy skin, cobb fricassee

Line caught halibut ceviche, fennel, Alponso mango, pickled baby cucumber,
jalapeno emulsion, orange liquor

Caramalised red onion & roasted goats cheese tart, baby beets,
herb salad, balsamic vinaigrette (v)

MAINS

Pan fried stone bass, chargrilled octopus, squid ink emulsion, red pepper piperade,
foraged sea herbs

40-day dry aged sirloin 300g (served medium rare), peppercorn or béarnaise sauce

Spinach & leek risotto, potato espuma, potato crisp, confit lemon, fine herbs (vg)

DESSERTS

Gingerbread & blackberry marquise, blackberry curd, muscovado & vanilla ice cream (h)

Pistachio crème brûlée, spiced pistachio custard, chocolate orange sable,
whipped orange chantilly (v)

Chocolate Pot du crème, chocolate cremeux, macadamia & hazelnut gianduja,
hazelnut cremeux, chocolate soil, cocoa meringues (v on request) (h)



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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 15% service charge will be added to your final bill.