



QUAGLINO'S

SIGNATURE MENU

3 COURSES £95

STARTERS

Chicken liver parfait, pain d'épice, port poached pear, walnut croustillant

French trimmed fillet of dover sole, sole goujonette, fish chowder, salmon roe

Winter vegetable & chic pea salad, butterfly sorrel, sour apple, maple & mustard dressing (vg)

MAINS

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

Line caught roasted halibut supreme, chestnut risotto, pancetta,
pan fried wild mushrooms, sauce jus gras

Wild mushroom & black winter truffle linguini, whipped mascarpone, cèpe cream,
24-month aged parmesan (v on request)

DESSERTS

Chocolate & caramelized apple slice, hazelnut dacquoise, caramelized apple compote,
hazelnut ganache montée, toasted milk ice cream

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.