

QUAGLINO'S

PRIX FIXE MENU

THREE COURSES AND A GLASS OF BUBBLES

£38.00

DINNER

Monday – Thursday 5.30pm - 6.30pm & 8.30pm - 9.30pm

Available for up to 6 guests

Bread and butter *644 kcal* £3.95

SIDES

Baby leaf salad (v) *171 kcal* £5.50

Pommes frites (vg) *672 kcal* £6.50

Truffle pomme mousseline (v) *298 kcal* £7.00

Mixed spring vegetables (v/vg) *119 kcal* £7.00

French beans, caramelised shallot butter (v/vg) *150 kcal* £7.00

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill. **We are a cashless venue.**

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STARTERS

Chilled sweetcorn velouté, charred cobb, confit leek, fried leeks (vg) *324 kcal*

Grilled line caught mackerel, smoked red pepper piperade, fennel,
dehydrated Sicilian lemon *512 kcal*

Duck liver parfait, forced Yorkshire rhubarb, almond butter, pain d'épices *505 kcal*

28-day aged beef tartare, pancetta crisp, confit egg yolk,
toasted sourdough *543 kcal*

MAINS

Roasted harissa aubergine, spiced quinoa salad, pickled shallots (vg) *1106 kcal*

Roasted ballotine of Guinea fowl, spring truffle, black garlic emulsion,
tarragon jus gras *821 kcal*

Goat's cheese & beetroot ravioli, pistachio crumble, candy baby beets (v) *738 kcal*

Pan fried steelhead trout, pickled vegetables, pesto & avruga caviar *738 kcal*

DESSERTS

"Peaches & cream" crème brûlée, thyme, fromage blanc Chantilly (v) *761 kcal*

Valrhona chocolate & praline fondant, Dulce de leche ice cream (v) *712 kcal*
Allow 12 minutes

Dark chocolate marquise, banana sorbet, 23ct gold leaf *598 kcal*

Selection of French artisan cheeses, quince jam, grapes, seeded crackers,
homemade fruit & nut crackers (£5.00 supplement) *984 kcal*

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