

QUAGLINO'S

STARTERS

Spiced squash & sweetcorn velouté, coriander, sweetcorn fritter

Quinoa, broccoli, orange & pomegranate salad pine nuts, coriander,
tahini & lemon dressing

Oak smoked salmon, traditional accompaniments, blini

Venison tartare, Celeriac & apple remoulade,
Toasted hazelnut & toasted sourdough

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MAINS

Wild mushroom & autumn truffle risotto, pickled walnut,
aged parmesan, fine herbs

Pan fried cod loin, charred cauliflower, crushed potatoes & curried shellfish
velouté

Roast Cotswold's chicken breast, creamy polenta, wild mushrooms, jus gras

Beef fillet 160g, cep puree, bordelaise sauce, wild mushrooms

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DESSERTS

Spiced orange crème brûlée

“Q” the Music

Lemon sherbet

Stilton, Port & pear chutney, Duchy crackers

For allergen information please ask a member of staff (traces of allergens may be present in dishes). Please note eating undercooked meat and fish increases the risk of food borne illness. An optional £4 per person music charge and discretionary 12.5% service charge will be applied to your final bill.