

QUAGLINO'S

STARTERS

Wild garlic & pea velouté, soft quail egg

Isle of White heritage tomato, burrata cream, compressed Charentais melon,
garlic flowers

Pork rilette, burnt apple, apple celery & walnut salad, toasted brioche

Guinea fowl & Bayonne ham terrine, heirloom carrots, mustard, tarragon,
toasted brioche

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MAINS

Wild asparagus & broad bean linguine, white asparagus &
truffle cream, fine herbs

Roast fillet of Loch Duarte salmon, braised chicory, cauliflower purée,
curry spices & coriander

Slow cooked pork belly, chorizo, fennel ceviche

Braised rabbit leg beignet, fine herb pomme purée, mustard sauce,
purple sprouting broccoli

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DESSERTS

Treacle tart, clotted cream & fresh raspberries

White chocolate & lemon brûlée, date & Earl Grey purée, pine nuts sorbet

Valrhona 70% chocolate fondant, salt caramel centre, malted milk ice cream
Allow 12 minutes

24 month aged Comté cheese, quince paste, sugared walnuts, lamb's lettuce

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.