

# QUAGLINO'S

## STARTERS

Quinoa, broccoli & pomegranate salad, burnt orange, pine nuts, tahini, calamansi & coriander (vg)

Parsnip velouté, parsnip écrasé, kaffir lime & pomegranate (v)

Duck rilette, smoked duck breast, kumquat purée, pickled cranberries, toasted sourdough

Smoked salmon, pickled cucumber, caper-berries, buttered rye

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## MAINS

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

Plaice, olive oil pomme purée, salted grapes, rainbow chard, sauce Véronique

Confit duck leg, pomme Lyonnaise, pied du mouton mushrooms, heritage kale, noisette jus

Braised ox cheek, pomme mousseline, pancetta, sprout tops, red wine jus

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## DESSERTS

Tonka bean pannacotta, blackberries, Sablé Breton, lime sorbet

Lemon & white chocolate crème brûlée, blueberries, pine nut crèmeux (v)

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

Montrachet goat's cheese, beetroot & raspberry, sugared walnut, truffle honey

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.