

QUAGLINO'S

2 courses with wine £22 | 3 courses with bubbles £33

STARTERS

English green asparagus, fried soft boiled egg, sour cream & chives
Earl grey tea cured salmon, pickled rhubarb & grilled baby gem
Hand chopped beef tartare, smoked rosemary aioli, sea salt crackers
Endive, escarole, Stilton & Port poached pears salad, toasted walnuts

~

MAINS

Pearl barley, king oyster mushroom, watercress, Monk's head cheese
Sea bream, caramelized cauliflower, curried raisin, coriander yogurt
Roasted rump of lamb, garden peas & mint, pointed cabbage, lemon curd
Roasted Guinea fowl, morel & tarragon sauce sprouting broccoli

~

DESSERTS

Rhubarb & custard tart
Chocolate marquise, Gin soused cherries
Granny Smith apple fool
Cropwell Bishop Stilton, Duchy crackers & borage "Local Honey Man"

For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes.

Discretionary 12.5% service charge will be applied to your bill