

QUAGLINO'S

PRIX FIXE MENU

THREE COURSES AND A GLASS OF BUBBLES

£39.00

DINNER

Monday – Thursday 5.30pm – 7.15pm & 8.30pm - 9.30pm

Available for up to 6 guests

Bread and butter *271 kcal* £3.95

SIDES

Baby leaf salad (v) *171 kcal* £6.00

Pommes frites (vg) *672 kcal* £6.00

Baby minted new potatoes (v) *254 kcal* £6.00

French beans, caramelised shallot butter (v/vg) *121 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

Slow cooked 63C Clarence court egg, wild mushrooms, winter truffle, parmesan espouma (v)
488 kcal

Loch Duarte citrus cured salmon, whipped mascarpone, pea and dill velouté, basil oil *393 kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *558 kcal*

MAINS

Corn fed roasted chicken supreme, blue cheesecake, chicken skin, charred baby leek, porcini jus
1016 kcal

Chargrilled loin of yellowfin tuna, caponata, roasted Romano pepper, salsa verde *725 kcal*

Broad bean, garden pea & spring truffle trofie, white asparagus, 30-day aged parmesan,
pea shoots (v/vg) *1036 kcal*

40-day dry aged Angus rib eye 300g (£25 supplement) *1303 kcal*

DESSERTS

Blueberry & white chocolate crème brûlée, white chocolate namelaka (v) *897 kcal*

Valrhona chocolate orange fondant, Grand Marnier ice cream (*allow 12 minutes*) (v) *702 kcal*

Yorkshire forced rhubarb cheesecake, stem ginger & rhubarb ice cream, poached rhubarb *547kcal*

Dark chocolate marquise, mulled poached pear sorbet, 23ct gold leaf *598 kcal*

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