



QUAGLINO'S

Valentine's Day Menu

14th of February 2025

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.**



AMUSE BOUCHE

Wild mushroom & black truffle velouté, ricotta & parmesan shortbread (v)

STARTERS

Focaccia fried oysters, crab mayonnaise, foraged sea herbs

Heritage beetroot carpaccio, whipped herb mousse, citrus dressing (vg)

Foie gras parfait, winter berry jam, Cognac butter, walnut brittle, caramelized pain d'épice

MAINS

Whole native grilled lobster, seafood linguini, Avruga caviar (*for 2 to share*)

300g Herefordshire fillet of beef, bone marrow, short rib tartelette

Wild mushroom & winter truffle trofie, cep cream, grilled king oyster mushroom (v/vg)

SIDES

Wilted baby spinach, roasted garlic / Black truffle pomme mousseline

DESSERTS

“Bee mine”, orange blossom mousse, pistachio & honey ice cream

“Balloon girl” (*for 2 to share*)

Rhubarb & custard pavé, mascarpone & white chocolate

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