



QUAGLINO'S

2 courses £45.00 / 3 courses £49.00

Additional Bottomless Bubbles £35.00pp / Additional Bottomless Champagne £89.00pp

“Invisible Soup – A donation to Friends of the Elderly’s Winter Appeal” £1.00

Bread and butter *314 kcal* £5.00

Chilled asparagus velouté, white asparagus, slow cooked Clarence Court egg, lemon oil (vg) *289 kcal*

Burrata, melon & basil salad, sweet pepper puree, gazpacho *543 kcal*

Classic cocktail: Atlantic prawns, crevettes, baby gem, Mary Rose sauce, apple & cucumber *413 kcal*

Chicken liver parfait, black cherry, almond sable, griottine chutney *505 kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *672 kcal*

Wild mushroom pithivier, grilled king oyster mushroom, black winter truffle, cep cream (vg) *661 kcal*

Loch Duarte seared salmon, fennel & dill velouté, salmon roe, palourde clams, braised leek *593 kcal*

Roast chicken supreme, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus
883 kcal (halal option available)

20-day aged roasted rib eye, duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus *1728 kcal*

Chargrilled Chateaubriand 600g, duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus (£50.00 supplement) *2669 kcal*
sharing

Chargrilled dry aged Tomahawk steak 1.3kg (£68.00 supplement) duck fat potatoes, seasonal vegetables, Yorkshire pudding,
port jus *2363 kcal sharing*

£7.00 each Duck fat roast potatoes *367 kcal*

£7.50 Escarole & pear salad, Roquefort (v) *352 kcal* French beans, caramelised shallot butter (v) *172 kcal*

Caramelia milk chocolate & pecan marquise, pecan praline ganache, maple bourbon ice cream *598 kcal*

Yorkshire forced Rhubarb & custard creme brûlée, vanilla poached rhubarb compote *706 kcal*

Chocolate & mango truffle mousse torte, mango cremeux, caramelised mango ice cream (vg) *496 kcal*

Daily selection of home-made ice cream & sorbets *360 kcal per scoop*

French artisanal Brie & goats cheese selection, cheddar crackers, walnut cheese bread, apple & grape chutney (£5.00
supplement) *984 kcal*

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.