QUAGLINO'S

VALENTINE'S DAY MENU

5 COURSES £160

AMUSE BOUCHE

Squid ink waffle, Oscietra caviar, lemon gel, crème fraiche (v/vg on request)

STARTERS

12 jersey oysters, pickled cucumber pearl, avruga caviar, tarragon oil **(for 2 to share)**

Spinach & leek risotto, potato espuma, potato crisp, confit lemon, fine herbs (vg)

Chicken liver parfait, pain d'epice, port poached pear, walnut croustillant

MAINS

Whole native grilled lobster, lobster & devon crab gratin, rosemary pomme frites **(for 2 to share)**

300g Herefordshire fillet of beef, ox cheek & marrow pie, red wine jus

Wild mushroom and caramelized shallot wellington, black winter truffle, shallot jam (vg)

SIDES

Wilted baby spinach, roasted garlic | Winter truffle pomme mousseline

DESSERTS

"A piece of us" Chocolate, hazelnut & caramel

"Love at first move" Red velvet, raspberry & vanilla

"Bull's eye for your heart" passion fruit, lime, coconut

DISCOVER MORE

QUAGLINOS-RESTAURANT.CO.UK

@QUAGLINOS

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 15% service charge will be added to your final bill.