QUAGLINO'S

CLASSIC MENU

LUNCH £60 | DINNER £75

This menu is available for private dining groups of any size, and for parties of 13 or more guests in our main restaurant. Bookings must be made in advance through our Events Team. A pre-order may be required depending on your group size.

STARTERS

Braised rabbit risotto, parsley, lovage & Parmesan

Citrus cured sea trout, pickled kohlrabi, green tomato & fig dressing

Piemontese salad, Agria potatoes, broad beans, wild rocket, coriander and olive oil dressing (vg)

MAINS

300g grain fed Angus sirloin steak, peppercorn or béarnaise sauce

Pan fried sea bream, samphire & capers, lemon, sea herbs, white wine velouté

Gnocchi & Castelrosso, hazelnut, sage, saffron, balsamic (v)

DESSERTS

Apple tart tatin, pâte brisée, Montebourg Crème fraîche (v)

Suzette Panna cotta, Grand Marnier & orange compote, Earl Grey panna cotta

Pear & chocolate gâteau, spiced chocolate mousse, poached pear, quince & vanilla compote, pear & vanilla ice cream (vg)

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(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.