QUAGLINO'S

3 courses with glass of Chandon for £40

STARTERS

Whisky & maple cured salmon, fennel, pickled sour apple, cucumber
412 kcal

Crème Vichsoise, Summer truffle, charred baby leek (vg)
175 kcal

Duck liver parfait, pickled strawberry, candied walnuts, toasted brioche
662 kcal

MAINS

Pan fried stone bass, Jerusalem artichoke, Palourde clams, sauce vierge
741 kcal

Roasted pumpkin & squash tortelloni, sage crisps, toasted pine nuts, wilted baby spinach (v/vg)
596 kcal

Slow cooked Gloucester Old Spot belly of pork, smoked apple jam, Roscoff onion, puffed crackling
1163 kcal

SIDES £5.50 each

Baby leaf salad (v) *171 kcal*

Heritage tomato salad, melon, feta, baby basil (v/vg) *151 kcal*

Pomme puree (v) *298 kcal*

French beans, caramelised shallot butter (v/vg) *150 kcal*

Pommes frites (vg) *672 kcal*

DESSERTS

Blueberry & white chocolate crème brûlée, white chocolate namelaka, blueberry tuile (v)
874 kcal

Dark chocolate marquise, mango & passion fruit sorbet, 23ct gold leaf
598 kcal

Selection of Sorbet
360 kcal per scoop

Evening Standard CHANDON

For allergen information please ask a member of staff (traces of allergens may be present in dishes).
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.