

QUAGLINO'S

EVENING STANDARD SET MENU

TWO COURSES WITH A GLASS OF WINE £20.00

Available

Lunch: Monday - Friday 12:00-14:45

Dinner :Monday – Thursday 17:30-22:45

Friday:17:30-21:30

SIDES £5.00 each

Pommes frites Mousseline potato Heritage Chantenay carrots
Wilted young spinach Mixed baby leaves Braised red cabbage
Endive & escarole, Fourme d'Ambert, walnut dressing



il Meridionale

London
**Evening
Standard**

#60DAYSOFSUMMER

For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes.

Discretionary 12.5% service charge will be applied to your bill

QUAGLINO'S

STARTERS

Sweetcorn velouté, parmesan & girolles

Roast aubergine, whipped coconut, mixed pulse, spiced peanut

Salmon tartare, herb & green chili emulsion, radish & bronze fennel

Pressed chicken & herb terrine, tarragon emulsion, pickled mushrooms

~

MAINS

Summer squash risotto, goat's cheese & truffle

Cod, confit pepper, crushed potatoes, sauce vierge

Thyme roasted chicken breast, spring cabbage, foie gras velouté

Slow cooked short rib of beef, watercress, celery & shallot crumb

~

DESSERTS

Raspberry crème brûlée

Buttermilk panna cotta, rhubarb & ginger

Chocolate marquise, feuillantine

Fourme d'Ambert, quince jelly, Duchy crackers

For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes.

Discretionary 12.5% service charge will be applied to your bill