

# QUAGLINO'S

## Q Sunday Lunch

2 courses £25.00 / 3 courses £29.00

Add bottomless bubbles for £22.00 or bottomless rosé wine or white wine  
for £20.00

Watercress velouté, smoked haddock & curry oil

Endive & escarole, Fourme d'Ambert, Port poached pears, toasted walnuts

Hand chopped beef tartare, smoked rosemary aioli, sea salt crackers

Oak smoked salmon, traditional accompaniments

Duck liver parfait, cranberry chutney, Ras-el-hanout nougatine, toasted brioche

Wild mushroom "orzo mantecato", king oyster mushrooms, watercress, shaved tête de Moine & truffle

Truffle & goats cheese agnolotti, baby artichoke, pine nuts, parmesan emulsion

Sea bream, caramelized cauliflower, curried raisin, coriander sour yogurt

Roasted corn-fed chicken breast, morel & tarragon sauce, sprouting broccoli

Roast Herefordshire dry age beef sirloin or roast pork, Yorkshire pudding & roast potatoes

Sharing Seafood platter for two (*£55.00 supplement*)

Roast turbot mushroom persillade, mussel mariniere, garlic prawns

Hollandaise, aioli, new potatoes, broccoli

£5.00 each

Pommes frites

Roasted roots

Endive & escarole salad

Mixed leaf salad

Vanilla crème brûlée

Coconut Panacotta

Valrhona 70% chocolate fondant, tonka bean ice cream

*Allow 12 minutes*

Daily selection of homemade ice cream & sorbets

Cheese trolley, cranberry jam, fruit & nut crackers (*£4.00 supplement*)

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.