

QUAGLINOS

LUNCH

2 courses £45.00 / 3 courses £49.00

Additional Bottomless Prosecco £39.00pp / Additional Bottomless Champagne £89.00pp

Bread and butter *230 kcal* £3.95

STARTERS

Confit heritage tomatoes, strawberry & Grand Marnier granita, roasted figs, lemon verbena (vg) *258 kcal*

Slow cooked 63C Clarence court egg, wild mushrooms, spring truffle, parmesan espouma (v) *747 kcal*

Loch Duarte citrus cured salmon, whipped mascarpone, pea and dill velouté, basil oil *393 kcal*

Chicken liver parfait, Madeira gel, mandarin, toasted brioche, beurre noisette *725 kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *672 kcal*

MAINS

Broad bean, garden pea & spring truffle trofie, white asparagus, 30-day aged parmesan, pea shoots (v/vg) *1023 kcal*

Chargrilled loin of yellowfin tuna, caponata, roasted Romano pepper, salsa verde *722 kcal*

Roast chicken supreme, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus
1861 kcal (halal option available)

20-day aged roasted rib eye, duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus *1728 kcal*

Chargrilled sirloin steak 300g (£25.00 supplement) duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus *1301 kcal*

SIDES

£6.00 each Heritage tomato, basil & melon salad (v) *46 kcal* £6.50 each Duck fat roast potatoes *367 kcal*

£7.00 each Buttered leek, Hispi Cabbage *217 kcal*

DESSERTS

Passion fruit & coconut cheesecake, tropical salsa, coconut caramel ice cream *598 kcal*

Lemon & thyme crème brûlée, lemon ganache, floral meringue (v) *706 kcal*

White chocolate & pistachio fondant, creamed cheese ice cream (v) *816 kcal (allow 12 minutes)*

Daily selection of home-made ice cream & sorbets *360 kcal per scoop*

Selection of French artisan cheeses, quince jam, grapes, seeded crackers, homemade fruit & nut crackers
(£5.00 supplement) 933 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. 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.

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Prices are inclusive of VAT 20%.