



QUAGLINO'S

Bread and butter *314 kcal* 5.00

Jersey Rock oysters, shallot vinegar, lemon *39 kcal* 6 oysters 30.00 / 9 oysters 45.00 / 12 oysters 60.00

STARTERS

CLASSIC COCKTAIL

Atlantic shrimp, tiger prawns, baby gem & Marie Rose sauce *413 kcal*
20.00

QUAGLINO'S COCKTAIL

Lobster, langoustine, Devon cock crab, Atlantic shrimp, tiger prawns, apple & cucumber, avocado cream, baby gem & Marie Rose sauce *563 kcal*
39.00

Braised pointed cabbage, salsify, herb oil, candied Roscoff onion (vg) *356 kcal*
16.00

Grilled hand dived scallop, lobster bisque, Devon crab beignet, lobster oil *872 kcal*
22.00

Glazed duck & watermelon salad, roasted cashew, black sesame, radish *600 kcal*
18.00

Yellowfin tuna tataki, pickled cucumber, ponzu dressing, shiso leaf, avocado emulsion *278 kcal*
19.00

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *672 kcal*
19.00

Chicken liver parfait, green apple, roasted chestnut, toasted brioche *472 kcal*
18.00

Line caught cod cassoulet, pancetta, chicken skin crisp, Nduja butter *612 kcal*
18.00

Wild mushroom & winter truffle tartelette, black truffle cream (v) *348 kcal*
19.00

CAVIAR

Classic condiments, wholemeal blinis

10g French Aquitaine *419 kcal* 50.00

30g French Aquitaine *540 kcal* 120.00

30g Siberian Baerii *492 kcal* 130.00

30g Oscietra *550 kcal* 150.00

30g Beluga *498 kcal* 260.00

MAINS

Pan roasted wild halibut, Beluga lentils, Scottish girolles, Matelot sauce, pancetta, salsify *642 kcal*
42.00

Wild mushroom pithivier, grilled king oyster mushroom, black winter truffle, cep jus (vg) *661 kcal*
34.00

Miso glazed monkfish tail, dashi braised daikon, wakame, compressed apple, shellfish foam *552 kcal*
38.00

Corn-fed roasted chicken supreme, confit leg croquette, sweetcorn velouté, curried corn *883 kcal*
36.00

Pumkin & ricotta tortelloni, sage beurre noisette, shaved chestnut, charred Ironbark pumpkin (v/vg) *887 kcal*
34.00

Juniper smoked Highland venison fillet, salt baked celeriac, blackberry ketchup, red wine jus *552 kcal*
40.00

Dover sole meunière 600g on the bone
1857 kcal
60.00

Loch Duarte seared salmon, fennel & dill velouté, salmon roe, palourde clams, braised leek *593 kcal*
37.00

GRILL

40-day dry aged Sirloin 300g *1767 kcal*
43.00

40-day dry aged Angus rib-eye 300g *1481 kcal*
46.00

Herefordshire beef fillet 200g *1158 kcal*
45.00

Add sauce: green peppercorn 77 kcal béarnaise 478 kcal bordelaise 11 kcal 4.00

SHARE

(minimum for two)

Chargrilled dry aged Tomahawk steak 1.3kg, béarnaise & bordelaise sauce, roasted garlic *2363 kcal sharing*
80.00 per person

Chargrilled Chateaubriand 600g, wild mushroom persillade, bordelaise & béarnaise *2669 kcal sharing*
65.00 per person

Whole roasted dry aged duck, spiced lavender glaze, roasted baby heritage carrots, civet jus *2884 kcal sharing*
60.00 per person

SIDES

7.00 each Pommes frites (vg) *672 kcal* / Wild flower & honey glazed heritage carrots *660 kcal* / Escarole & pear salad, Roquefort (v) *352 kcal* 7.50 each Port braised red cabbage *176 kcal* / French beans, caramelised shallot butter (v/vg) *172 kcal*