

“Invisible Soup – A donation to Friends of the Elderly’s Winter Appeal” 3.00

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

Chilled asparagus velouté, white asparagus, slow cooked
Clarence court egg, lemon oil (v/vg) *356 kcal*
16.00

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

Burrata, melon & basil salad, sweet pepper puree, gazpacho
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, black cherry, almond sable,
griottine chutney *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 fried line caught halibut, Cornish crab tartelette,
brown crab parfait, split basil emulsion *642 kcal*
42.00

Asparagus & ricotta tortelloni, sage beurre noisette, white
asparagus emulsion, lemon verbena (v) *887 kcal*
34.00

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

Fillet & rack of Salt Marsh lamb, pea & wasabi puree, mint
gel, spring greens
42.00

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

Dover sole meunière 600g on the bone
1857 kcal
60.00

Roasted old spot belly of pork, honey & red wine glazed
pork cheek, carrot & orange puree *883 kcal*
36.00

Loch Duarte seared salmon, fennel & dill velouté,
salmon roe, clam & mussel chowder, 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 slow cooked shoulder of Salt Marsh lamb,
minted garden peas, pine nuts, spinach & goats cheese, red
wine 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 Wilted spring greens, marjoram (v/vg) *176 kcal* / French beans, caramelised shallot butter (v/vg)