



QUAGLINO'S

Bread and butter 230 kcal 5.00

BRUNCH

2 courses £45.00
3 courses £49.00

Additional Bottomless Prosecco
£39.00pp

Additional Bottomless Champagne
£89.00pp

EGGS

Florentine, Royale, Benedict
*toasted English muffin,
poached egg, hollandaise (v)*
902/937/875 kcal

Poached eggs, crushed avocado
streaky bacon, grilled sourdough
876 kcal

Smoked salmon
*scrambled eggs, toasted
brioche, chives*
584 kcal

SIDES

STARTERS

Chicken liver parfait
*black cherry, almond sable, griottine
chutney* 472 kcal

Buttermilk pancakes
*vanilla crème fraîche, berries,
streaky bacon, maple syrup*
570 kcal

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

Grilled hand dived scallop
*Lobster bisque velouté, Devon crab
beignet, lobster oil*
393 kcal

Herefordshire beef tartare
*pancetta crisp, shaved cured egg yolk,
toasted sourdough*
672 kcal

MAINS

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

Loch Duarte seared salmon
*fennel & dill velouté, salmon roe, clam &
mussel chowder, braised leek*
722 kcal

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

Croque Monsieur
*24-month aged comte, roast ham, garden
salad, house dressing,*
1274 kcal

Quaglino's spring truffle burger
*shallot jam, black truffle mayo,
smoked applewood cheddar,
streaky bacon*
1647 kcal

GRILL

40-day dry aged sirloin 300g
*(£20 supplement)
béarnaise sauce*
1481 kcal

DESSERTS

Caramelia milk chocolate marquise
*pecan praline ganache, maple bourbon
ice cream* 598 kcal

Creme brûlée
*Yorkshire forced Rhubarb, custard,
poached rhubarb compote* 897 kcal

Ice cream & sorbets
selection of the day (v)
360 kcal per scoop

Lemon & bergamot sorbet
*elderflower, apple & pear spheres, poppy
seed tuille* 512kcal

French artisanal Brie & goats cheese
*cheddar crackers, walnut cheese bread,
apple & grape chutney* 512kcal (£5
supplement)

7.00 each Escarole & pear salad, Roquefort (v) 46 kcal / Pommes frites (vg) 672 kcal
7.50 each Wilted spring greens, marjoram (v/vg) 176 kcal / French beans, caramelised shallot butter (v/vg) 148 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.