

# QUAGLINO'S

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Prices are inclusive of VAT @ 20%. A discretionary service charge of 12.5% will be added to your bill. Game birds may contain pellets.



## STARTER

Clarence court hen egg, 63°, salsifi, leek,  
trompette mushrooms,  
truffle crumb **7.25**

Pumpkin soup, toasted seeds and crème  
fraiche **6.75**

Game, apricot & pistachio terrine,  
cranberry chutney **6.50**

Scallop carpaccio, pepper confit & chilli  
dressing **9.75**

London cured smoked salmon, classic  
condiments – horseradish, shallots &  
capers **9.75**

Duck foie gras terrine, apple & ginger  
chutney, brioche **11.25**

Hand chopped venison tartare,  
smoked oil, pickled enoki,  
sourdough Melba **9.25**

Seared yellow fin tuna,  
pickled mouli, yuzu & grapefruit  
dressing **9.50**

Heritage beetroot, goats' curd, winter  
leaves & hazelnut **8.75**

## SEAFOOD

“Quaglino's cocktail”

Lobster, langoustine, devon cock  
crab, baby gem, watercress, radishes  
and marie rose sauce **13.75**

## OYSTER SELECTION

West mersea rocks **each 3.00**

Loch ryan native **each 4.00**

## CAVIAR SELECTION

30gr

*Classic condiments, wholemeal blinis*

Siberian baeri **98.00**

French aquitaine **108.00**

Oscietra **115.00**

Beluga **390.00**

## VEGETARIAN

Smoked tomatoes, aubergine, toasted pine nuts  
pappardelle **12.75**

Gnocchi, Butternut squash, sage  
& pecorino romano **12.75**

## MEAT

Highland wild red deer, ‘Grand Veneur’, parsnip  
purée, braised red cabbage **21.50**

Pork belly, creamed savoy cabbage, bacon, pickled  
grape jus **18.50**

Duck “magret gras”, endive,  
sauce diable **21.00**

Fillet steak ‘au poivre’,  
peppercorn sauce **31.00**

USDA rib-eye, 300g, shallot  
fondue, béarnaise **28.50**

Roast rose veal chop, chestnut mushrooms,  
Fourme d’ambert glaze **35.00**

## FISH

Seared salmon, prawn and herb,  
crushed potatoes **18.50**

Roasted south coast cod, fennel,  
curried mussel broth **21.00**

Sea bass, fennel purée, lemon confit  
& black sesame dressing **23.00**

Turbot chop, brown shrimp  
béarnaise **35.00**

Whole 800gr lobster, fresh herb butter,  
catalana salad **35.00**

## SHARE

*to share for two or three*

Spiced slow cooked lamb shoulder  
young spinach, apricot, almond,  
& goats' curd **61.00**

Black Angus rib of beef 1kg,  
35 day dry aged, roast bone marrow,  
pommes gaufrette,  
bordelaise & béarnaise **71.00**

## SIDE 3.75

Pommes frites

Brussels sprouts, chestnut & bacon

Spiced pulses, beans & pomegranate salad

Gratin dauphinois

Wilted young spinach

Endive & escarole, fourme d’ambert, walnut dressing

Potato mousseline

Braised red cabbage