

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

- Egg & ham, tomato fondue, hollandaise & truffle crumb **7.25**
- Cauliflower velouté, winter truffle **7.25**
- Foie gras terrine, apple chutney, toasted brioche **11.00**
- Mushroom parfait, port jelly, pickled jardinière salad **8.75**
- Harissa & peanut roasted aubergine, organic buckwheat, black quinoa & lentil tabouleh **7.25**
- Warm red wine braised octopus, chorizo, cumin carrot purée, coriander yogurt, chickpea & pomegranate salad **9.00**
- Beetroot & orange gravadlax, yuzu, cucumber & apple **10.25**
- Braised pork cheek, crispy ears, truffle mash, cider jus **8.25**
- Hand chopped venison tartare, smoked oil, pickled shimeji, sourdough melba **9.25**
- Soused charred mackerel, mustard onion compote, vodka pickled dill cucumber **8.75**
- Heritage beetroot, goats' curd, winter leaves & hazelnut **8.75**

SEAFOOD

“Quaglinos cocktail”
Lobster, langoustine, Devon cock crab, baby gem, watercress, radishes & marie rose sauce **13.75**

OYSTER SELECTION

Condiments, Hoxton rye, Baratte butter

Devilled rock oyster chilli & lemon crumble **each 3.50**

West Mersea rocks **each 3.00**

Jersey rock **each 3.00**

Loch Ryan native **each 4.00**

CAVIAR SELECTION 30gr

Classic condiments, wholemeal blinis

Siberian Baeri **98.00**

French Aquitaine **108.00**

Ocietra **115.00**

Beluga **300.00**

MAIN

- Saffron risotto, watercress, toasted seeds, espelette chilli **13.00**
- Smoked aubergine cannelloni, provençal tian, tomato dressing **13.50**
- Duck egg, bubble & squeak, charred leek, sautéed mushrooms & glazed baby onions **14.00**
- Roast butternut squash, pearl couscous, baby courgette, baked purple potatoes, sage & hazelnut **14.00**
- Roasted south coast cod, salted brandade, pea purée & hollandaise **21.50**
- Sea bass, caramelised fennel, horseradish cream, citrus purée & trompette **23.00**
- Whole 800gr lobster, fresh herb butter, catalana salad **35.00**
- Glazed suckling pig belly, confit tomato, broad beans & morels **20.50**
- Triple lamb's cutlets, mini ratatouille, rosemary jus & pomme fondante **24.50**
- Highland wild red deer, 'grand veneur', parsnip purée, braised red cabbage **22.00**
- Fillet steak “rossini”, pan fried foie gras, truffle and madeira jus **34.00**

SHARE

To share for two or three

- Line caught sea bass, provençal saffron pilaf, beurre blanc **65.00**
- Spiced slow cooked lamb shoulder, young spinach, apricot, almond & goats' curd **61.00**
- Black angus rib of beef 1kg, roast bone marrow, pommes gaufrette, bordelaise & béarnaise **71.00**

GRILL

- Salmon tranche, bayou sauce, beetroot & French bean salad **19.00**
- Seared yellow fin tuna, mini caponata, sauce vierge **24.50**
- Turbot on the bone, bearnaise **33.00**
- USDA Rib-eye, 300gr, roast bone marrow Provençal, béarnaise **29.50**
- Chipotle marinated sirloin steak 300gr, charred piquillo pepper **28.50**
- Surf & turf, 180gr beef fillet & extra large prawn in garlic butter & red wine jus **39.50**
- Roast rose veal chop, chestnut mushrooms, fourme d'ambert glaze **35.00**

SIDE 3.75

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| Pommes frites | Gratin dauphinois | Potato mousseline |
| Wilted young spinach | Mixed baby leaves | Braised red cabbage |
| Endive & escarole, fourme d'ambert, walnut dressing | Spiced pulses, beans & pomegranate salad | French beans & tarragon butter |