

Q BRUNCH

STARTERS

Pea & asparagus veloute,
morels, truffle **8.25**

Mushroom parfait, port jelly, pickled
jardinière salad **8.25**

Harissa & peanut roasted aubergine, whipped
coconut milk, organic buckwheat, black
quinoa & lentil tabouleh **8.75**

Mackerel muffin, charred, shaved fennel & dill
salad, crème fraiche **8.25**

Beetroot & orange salmon gravadlax,
yuzu compressed
cucumber & apple **10.25**

London cured smoked salmon, capers,
horseradish cream & melba toast **11.50**

Hand chopped beef tartare, oyster emulsion,
63°c yolk, sourdough melba **9.25**

“Quaglino’s cocktail” **13.75**

Brown crab parfait, crispy cured ham,
peas & fennel salad, citrus &
marjoram dressing **8.50**

Devilled rock oyster **each 4.50**

Rocks oyster **each 3.50**

30gr French Aquitaine caviar **73.00**

30gr Royal belgium Ocietra caviar **93.00**

30gr Beluga **200.00**

BREAD & VIENOISERIES

Selection of mini Danish
& toast, salted baratte butter & jams
5.50

Toasted brioche, Chantilly cream &
grated salted Valrhona chocolate **6.00**

French Toast, poached peach, crème
fraiche **6.50**

EGGS

Two eggs, scramble, fried or
poached & toast **5.00**

Florentine **8.00**

Benedict **9.50**

Royal **11.00**

Smoked salmon, scramble &
toasted bagel **10.50**

Summer truffle, scramble & sourdough
15.00

Ham, cheese or mushroom
omelette **8.75**

Arnold Bennett **10.50**

10g Caviar omelette **35.00**

Egg white omelette **10.00**

SANDWICHES

Pastrami & rye “Reuben” **13.50**

Cured Ham “Croque Monsieur” **11.00**

Mushroom “Croque Demoiselle” **10.50**

Cured Ham “Croque Madame” **13.00**

Quaglino’s beef burger, chipotle glazed, tomato,
charred romano peppers, gherkin pickles, butter
lettuce & smoked applewood cheddar **15.50**

MAINS

“Prima Vera” risotto, watercress aioli **13.00**

Wild mushroom tagliatelle **14.50**

Fish & chips, crushed peas,
tartare sauce **18.50**

Grilled salmon fillet, asparagus, hollandaise **19.50**

Yellow fin tuna, mini caponata,
sauce vierge **24.50**

Grilled smoked ham, 2 fried eggs,
roasted tomatoes **15.50**

USDA Sirloin, 300g, fried egg **29.50**

Free range roasted chicken supreme & confit leg,
sweet corn & polenta purée **21.50**

Triple lamb’s cutlets, mini ratatouille, rosemary jus
& pomme fondante **24.50**

DESSERT & CHEESE

Camenbert Paquette baked in the box, rosemary
Pain d’epi **14.00**

Chocolate & Grand-Marnier crêpe soufflé **6.50**
“Allow 12 minutes”

Blueberry cheesecake **6.75**

Grand Marnier crackled choux,
chocolate sauce **7.00**

Chocolate marquise, feuillantine, crème anglaise **7.00**

Poached rhubarb & custard macaroon **7.00**

Caramelised pecan & maple syrup custard tart **6.75**

Crème brûlée **6.00**

Ice cream & Sorbets – selection of the day
per scoop **2.50**

Cheese selection, quince jam, fruit &
nut crackers **12.50**

SIDE 3.75

Pommes frites

Wilted young spinach

Endive & escarole, fourme d’ambert, walnut dressing

Spiced pulses, beans & pomegranate salad

Food allergies and intolerances before ordering please speak to our staff about your requirements

‘A discretionary £3 per person music charge will be added to your final bill, evenings only except Mondays’

Pomme mousseline

Mixed baby leaves

Tomato salad

French bean tarragon butter

Enjoy bottomless bubbles

from 11.30am – 3pm for **£15.00**

(Offer available for the duration of your meal)