

Q BRUNCH

STARTERS

Chilled cucumber & mint soup, espelette chilli oil, Greek yogurt & granny-smith granité

Mushroom parfait, port jelly, pickled jardinière salad

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

Mackerel muffin, charred, shaved fennel & dill salad, crème fraîche

Bavarian charcuterie plate, celeriac remoulade

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

Hand chopped beef tartare, oyster emulsion, 63°C yolk, sourdough melba

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

6 Mersea rock oysters, shallot vinegar

BREAD & VIENOISERIES

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

Toasted brioche, Chantilly cream & grated salted Valrhona chocolate

French toast, poached peach, crème fraîche

EGGS

Two eggs, scrambled, fried or poached & toast

Florentine

Benedict

Royal

Smoked salmon, scramble & toasted bagel

Summer truffle, scramble & sourdough

Ham, cheese or mushroom omelette

Egg white omelette

SANDWICHES

Pastrami & rye “Reuben”

Cured Ham “Croque Monsieur”

Mushroom “Croque Demoiselle”

Cured Ham “Croque Madame”

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

MAINS

“Primavera” risotto, watercress aioli

Wild mushroom tagliatelle

Fish & chips, crushed peas, tartare sauce

Grilled salmon fillet, piperrada, sauce romesco

Yellow fin tuna, mini caponata, sauce vierge - £5.00 supplement

Grilled smoked ham, 2 fried eggs, roasted tomatoes

Roasted pork fillet, pea purée, pancetta, black pudding

USDA Sirloin, 200gr, fried egg - £5.00 supplement

Triple lamb’s cutlets, mini ratatouille, rosemary jus & pomme fondante - £5.00 supplement

DESSERT & CHEESE

Valrhona tropila chocolate fondant, Orange cardamom ice cream
“Allow 15 minutes”

White chocolate & vanilla cheesecake, Gooseberries

Pavlova, summer berries, crème chantilly

Chocolate marquise, feuillantine, crème anglaise

Poached rhubarb & custard macaroon

Lemon tart, meringue, raspberries

Crème brûlée

Ice cream & Sorbets – selection of the day two scoops

Cheese selection, quince jam, fruit & nut crackers

2 Courses - £21.00
3 Courses - £27.00
Add bottomless prosecco to your brunch for £15.00

SIDE
3.75

Pommes frites

Wilted young spinach

Endive & escarole, fourme d’ambert, walnut dressing

French beans tarragon butter

Mixed baby leaves

Spiced pulses, beans & pomegranate salad

Mousseline potato

Tomato salad, black olive oil

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’