

STARTER

Pressed octopus, pickled grelot onions, avocado wasabi mousse & pink grapefruit **10.50**

Game mosaic terrine, pears & hazelnut dressing **11.50**

Cured & confit sea trout, lemon gel, yoghurt, sea herbs **12.50**

63° Marans hen egg, peas, pancetta, baby onions & golden chanterelles **13.50**

Mushroom parfait, port jelly, pickled jardinière salad **9.00**

Celeriac velouté, curried apple & sorrel salad **9.50**

Foie gras & rabbit terrine, toasted brioche, chutney **13.50**

Harissa & peanut roasted aubergine, whipped coconut milk, organic buckwheat, black quinoa & lentil tabouleh **10.00**

Hand chopped beef tartare, oyster emulsion, 63° yolk, sourdough melba **13.00**

Beetroot & radishes, black quinoa, whipped curd, lemon & pear vinaigrette **8.50**

SEAFOOD

'Quaglino's cocktail'
 Lobster, langoustine, Devon cock crab, baby gem, watercress, radishes & Marie Rose sauce **15.00**

OYSTER SELECTION

Condiments, Hoxton rye, Baratte butter

Devilled rock oyster
 chilli & lemon crumble **each 4.50**

West Mersea rock **each 3.50**

Jersey rock **each 3.50**

N°3 Native Loch Ryan **each 4.50**

CAVIAR SELECTION

Classic condiments, wholemeal blinis

10gr French Aquitaine **35.00**

30gr Siberian Baeri **75.00**

30gr French Aquitaine **73.00**

30gr Oscietra **95.00**

30gr Beluga **200.00**

MAIN

Hereford fillet of beef, peas, girolles & watercress aioli **35.00**

Dombes duck breast, celeriac fondant, chilli & almond tossed kale, plum compote **26.00**

Triple lamb cutlets, mini ratatouille, rosemary jus & pomme fondante **27.50**

Roast pork fillet, Piquillo pepper stew, haricot blanc, pig's ears & black olive purée **20.50**

Sea bass, brown shrimp paysanne, lobster & saffron tea **28.50**

Turbot on the bone, brown shrimps hollandaise **39.00**

Roasted south coast cod, golden chanterelles, rock samphire, seaweed hollandaise **25.50**

Roast butternut squash, pearl couscous, baby courgette, purple potato, sage & hazelnut **15.50**

Hen egg, bubble & squeak, charred leek, sautéed mushrooms & glazed baby onions **16.50**

Ricotta & porcini cannelloni, Jerusalem artichoke velouté, sautéed trompette, buttered broad beans **19.50**

Risotto, winter shaved truffles & 20 month aged parmesan **22.50**

SHARE

To share for two or three

Line caught sea bass, provençal saffron pilaf, beurre blanc **68.00**

8 bones rack of new season lamb, slow cooked tomatoes, baby gem & fresh peas **70.00**

Chateaubriand, caramelized shallot, button mushroom persillade, bordelaise & béarnaise **78.00**

GRILL

Salmon tranche, piperrada, sauce romesco **24.50**

Seared yellowfin tuna, mini caponata, sauce vierge **27.50**

USDA Rib-eye, 300gr, roasted garlic, béarnaise **34.00**

Chipotle marinated sirloin steak 300gr, charred piquillo pepper **33.00**

300gr Herefordshire beef fillet, green peppercorn, béarnaise or homemade horseradish cream **42.00**

Whole 800gr lobster, fresh herb butter, catalana salad **40.00**

SIDE 4.50

Pommes frites

Wilted young spinach

Endive & escarole, Fourme d'Ambert, walnut dressing

Gratin dauphinois

French beans & tarragon butter

Mixed baby leaves

Mousseline potato

Tomato salad, black olive oil

Spiced pulses, beans & pomegranate