

# Q BRUNCH

## STARTERS

- Curried root vegetable velouté
- Harissa & peanut roasted aubergine, whipped coconut milk, organic buckwheat, black quinoa & lentil tabouleh
- Smoked ham hock & wild mushroom terrine, pear, ginger & tamarind chutney
- London cured smoked salmon, capers, horseradish cream & melba toast
- Hand chopped beef tartare, oyster emulsion, 63° yolk,
- 6 rock oysters, shallot vinegar
- Scramble eggs & truffle on sourdough
- Royal
- Florentine
- Benedict

## SANDWICHES

- Cured Ham “Croque Monsieur”
- Mushroom “Croque Demoiselle”
- Quaglino’s beef burger, Applewood cheddar

## VEGETARIAN

- Roast pumpkin risotto, fried sage, toasted seeds & ginger bread
- Wild mushroom tagliatelle
- Tarte of day, chips & salad

## MAINS

- Smoked salmon, scramble & toasted bagel
- Ham & gruyere omelette, chips & salad
- Sea bream, Provençal crushed potatoes
- Yellowfin tuna, mini caponata, sauce vierge - £5.00 supplement
- USDA sirloin, 200gr, fried egg £5.00 supplement
- Roast venison, hazelnut & cacao nib crust, parsnip purée, macerated prune
- Chicken supreme, wild mushroom & cabernet sauvignon vinaigrette
- Hand chopped beef tartare, chips, green salad

## DESSERTS

- Li-Chu Weiss chocolate fondant, vanilla ice cream
- Chocolate marquise, feuillantine, Baileys cream
- Passion fruit Pavlova, white chocolate chantilly
- Buttermilk vanilla panacotta, blackberry & violet sorbet
- Blood orange bucks fizz parfait
- Crème brûlée
- Ice cream & sorbets – selection of the day 2 scoops
- Cheese selection, quince jam, fruit & nut crackers

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

## SIDE 5.00

- Pommes frites
- Wilted young spinach
- Braised red cabbage
- Mixed baby leaves
- Mousseline potato
- Endive & escarole, Fourme d’Ambert, walnut dressing

**Food allergies and intolerances before ordering please speak to our staff about your requirements**  
**A discretionary 12.5% Service Charge will be added to your final bill.**