

# QUAGLINO'S

## SATURDAY Q BRUNCH MENU

### STARTERS

Shellfish bisque, saffron aioli

Harissa & peanut roasted aubergine, whipped coconut, buckwheat, black quinoa & lentil tabbouleh

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

Hand chopped beef tartare, oyster emulsion, 63° yolk

4 rock oysters, shallot vinegar

Scramble eggs & truffle on sourdough

Eggs Royal

Eggs Florentine

Eggs Benedict

### VEGETARIAN

Watercress & pearl barley risotto, grilled king oyster mushrooms, asparagus, toasted seeds

Wild mushroom tagliatelle

Tart of day, chips & salad

### SANDWICHES

Cured Ham "Croque Monsieur"

Mushroom "Croque Demoiselle"

Quaglino's beef burger, Applewood cheddar

2 Courses - £25.00

3 Courses - £29.00

Add bottomless prosecco to your meal for £15.00

### MAINS

Smoked salmon, scramble & toasted bagel

Ham & gruyere omelette, chips & salad

Sea bream, tomato fondue, confit pepper crushed potatoes, sauce vierge

Yellowfin tuna, mini caponata, sauce vierge - £5.00 supplement

USDA sirloin, 200gr, fried egg £6.00 supplement

Pan fried pavé of cod, squid & pine nuts, rainbow chard & salsa verde £4.00 supplement

Chicken supreme, wild mushroom & cabernet sauvignon vinaigrette

Hand chopped beef tartare, chips, green salad

### SIDE

5.00 each

Pommes frites

Braised red cabbage

Mousseline potato

Wilted spinach

Mixed baby leaves

Endive & escarole, Fourme d'Ambert, walnut dressing

### DESSERTS

Li-chu Weiss chocolate orange fondant, Cointreau ice cream

Rhubarb & fromage blanc charlotte, blood orange sorbet

Gariguette strawberry, Tahitian vanilla panna cotta & champagne air

Dark chocolate marquise, feuillantine

Crème brûlée

Ice cream & sorbets – selection of the day

Cheese selection, quince paste, nut & duchy crackers

Food allergies and intolerances before ordering please speak to our

# QUAGLINO'S

## SUNDAY Q LUNCH MENU

### STARTERS

London cured smoked salmon, horseradish cream, sourdough Melba

Shellfish bisque, saffron aioli

Harissa & peanut roasted aubergine, whipped coconut, buckwheat, black quinoa & lentil tabbouleh

Prawn cocktail, baby gem, watercress, radishes & Marie Rose sauce

Hand chopped beef tartare, oyster emulsion, 63° yolk

### MAINS

Pepper roasted beef rump, braised cheeks, glazed spring radishes

Sea bream, tomato fondue, confit pepper crushed potatoes, sauce vierge

Roasted sea bass, grilled pok choy, clams & oyster emulsion

Wild mushroom tagliatelle

Roasted corn-fed chicken breast, sautéed wild mushroom & tarragon dressing

Seared yellowfin tuna, mini caponata, sauce vierge

Confit duck leg, braised peas, chargrilled baby gem & morels

*Yorkshire puddings, roasted vegetables & potatoes*

Beef sirloin, red wine jus

Leg of lamb, rosemary jus

### GRILL

Chipotle marinated sirloin steak 200gr, charred piquillo pepper

USDA ribeye 200g, béarnaise

**2 Courses - £25.00**

**3 Courses - £29.00**

**Add bottomless prosecco to your meal for £15.00**

### DESSERTS & CHEESE

Li-chu Weiss chocolate orange fondant, Cointreau ice cream

Rhubarb & fromage blanc charlotte, blood orange sorbet

Gariguette strawberry, Tahitian vanilla panna cotta & champagne air

Dark chocolate marquise, feuillantine

Crème brûlée

Ice cream & sorbets – selection of the day

Cheese selection, quince paste, nut & duchy crackers  
Supplement £4.00

### SIDE 5.00 each

Pommes frites

Braised red cabbage

Mousseline potato

Wilted spinach

Mixed baby leaves

Endive & escarole, Fourme d'Ambert, walnut dressing

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