

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

Scrambled eggs & truffle on sourdough

Eggs Royale

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”

Spiced lamb burger, roasted aubergine, pickled green chilli peppers, grated feta

2 courses - £25
3 courses - £29

Add bottomless prosecco to your meal for £15

MAINS

Smoked salmon & scrambled eggs on toasted bagel

Ham & Gruyère omelette, chips & salad

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

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

Sirloin, 300gr, 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

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 & ducky crackers
£4.00 supplement

SIDE

5.00 each

Pommes frites

Tenderstem broccoli, lemon dressing

Mousseline potato

Wilted spinach

Mixed baby leaves

Endive & escarole, Fourme d'Ambert, walnut dressing

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

Hand chopped beef tartare, oyster emulsion, melba

4 rock oysters, shallot vinegar

Baked celeriac royal, warm spring vegetable salad, quail's egg, morel & hazelnut dressing

MAINS

Pepper roasted beef rump, braised cheeks, spring vegetables

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

Wild mushroom tagliatelle

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

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

Confit duck leg, braised peas, chargrilled baby gem & pickled shimeji

Pork fillet, charred leeks, curried cauliflower, 'Boudin Noir', pickled mustard seeds & tarragon

ROAST

Yorkshire puddings, roasted vegetables & potatoes

Beef sirloin, red wine jus

Leg of lamb, rosemary jus

GRILL

Chipotle marinated sirloin steak 300gr, charred piquillo pepper
Supplement £6.00

Rib eye 200gr, roasted garlic béarnaise

DESSERTS & CHEESE

Li-Chu Weiss chocolate orange fondant, Cointreau ice cream

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

2 Courses - £27
3 Courses - £31
Add bottomless prosecco to your meal for £15

SIDE 5.00 each

Pommes frites

Wilted spinach

Tenderstem broccoli, lemon dressing

Mixed baby leaves

Endive & escarole, Fourme d'Ambert, walnut dressing

Heritage tomato salad

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