

# QUAGLINO'S

## SATURDAY Q BRUNCH MENU

### STARTERS

Shellfish bisque, saffron aioli

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

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

Hand chopped venison tartare, oyster emulsion, 63° yolk

4 rock oysters, shallot vinegar

Scrambled eggs & truffle on sourdough

Eggs Royale

Eggs Florentine

Eggs Benedict

### VEGETARIAN

Watercress risotto, roast squash, parmesan

Wild mushroom tagliatelle

Tart of day, chips & salad

### SANDWICHES

Cured ham "croque Monsieur"

Mushroom "croque demoiselle"

Mulled venison burger, winter slaw, harissa & tomato relish

**2 courses - £25**

**3 courses - £29**

**Add bottomless bubbles to your meal for £20**

### MAINS

Smoked salmon & scrambled eggs on toasted bagel

Ham & Gruyère omelette, chips & salad

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

Roast stone bass, curried mussel, leek & potato paysanne - *£5.00 supplement*

Chicken supreme, wild mushroom & Cabernet Sauvignon vinaigrette

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

Hand chopped venison tartare, chips, green salad

300g Sirloin, fried egg  
*£7.00 supplement*

### DESSERTS & CHEESE

Li-chu Weiss chocolate fondant, Baileys ice cream

Sour cherry delice & crème fraîche sorbet

Poire au cassis, Jersey ice cream

Dark chocolate marquise, feuillantine

Crème brûlée

Ice cream & sorbets

Cheese selection  
*£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 staff about your requirements**

# QUAGLINO'S

## SUNDAY Q LUNCH MENU

### STARTERS

Earl Grey cured smoked salmon, apple gel,  
salted lemon emulsion & keta caviar

Shellfish bisque, saffron aioli

Roast onion squash, red pear, pickled  
pumpkin, goat's curd & toasted seeds

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

Venison terrine, apple & grape chutney,  
sourdough

Hand chopped venison tartare, oyster  
emulsion, melba

Celeriac velouté, trompette mushroom,  
truffle

### MAINS

Roast Stone bass, curried mussel potage  
leek and potato paysanne

Scallop & sole timbale, baby spinach,  
lobster velouté

Corn-fed chicken breast, roast artichoke,  
trompettes

Sea bream, confit pepper, crushed potatoes,  
sauce vierge

Braised daube of beef, celeriac purée, roast  
onion

### ROAST

*Yorkshire puddings, roasted vegetables &  
potatoes*

Roast sirloin of beef

Roast loin of pork

### VEGETARIAN

Wild mushroom tagliatelle

Watercress risotto, toasted seeds,  
parmesan

### DESSERTS & CHEESE

Praline choux à la crème, Molten chocolate sauce

Sour cherry delice & crème fraîche sorbet

Poire au cassis, Jersey ice cream

Dark chocolate marquise, feuillantine

Crème brûlée

Valrhona 70% chocolate fondant, Baileys ice cream

Ice cream & sorbets-selection of the day

Cheese selection, quince jam, nut & Duchy crackers  
£4.00 supplement

2 Courses - £25

3 Courses - £29

Add bottomless bubbles to your  
meal for £20

### 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

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