

QUAGLINO'S

Q BRUNCH

2 courses £25.00

3 courses £29.00

Add bottomless bubbles
to your meal for £20.00

EGGS

Served on toasted sourdough

Poached egg, avocado

Scrambled eggs, truffle

Scrambled eggs, smoked salmon

MUFFINS

*Poached egg, English muffin,
hollandaise sauce*

Florentine

Royale

Benedict

STARTERS

Harissa & agave glazed
aubergine, coconut,
peanut & pulses

Buffalo mozzarella, endive,
blood peach & heritage
tomato salad

Shellfish bisque,
saffron aioli

London smoked salmon,
capers, horseradish,
cream & blinis

4 Colchester rock oysters,
shallot vinegar

Pressed chicken terrine,
pickled vegetables,
toasted sourdough

Hand chopped venison
tartare, tarragon emulsion,
toasted hazelnuts, melba

MAINS

Tart of the day, chips & salad

Fresh rigatoni, sautéed wild mushrooms

Saffron & zucchini risotto,
chili marinated goat's cheese

Fish & chips, mushy peas, tartare sauce

Sea bream, confit pepper, crushed potatoes,
sauce vierge

Chicken supreme, wild mushroom &
Cabernet Sauvignon vinaigrette

Hand chopped venison tartare & chips

Cured ham "Croque Monsieur", salad

Rare bavette, German mustard &
sauerkraut, toasted brioche bun, chips

Sirloin 300g, fried egg
£7.00 supplement

DESSERTS

Summer fruit "Chandon"
sabayon

Caramel & coffee tart,
white cappuccino ice cream

Buttermilk panna cotta,
iced blackberry & oat crumble

Dark chocolate marquise,
feuillantine

Raspberry crème brûlée

Valrhona dark chocolate
fondant, peanut butter
ice cream

Daily selection of homemade
ice cream & sorbets

Cheese selection
£4.00 supplement

SIDES

£5.00 each

Pommes frites

Mousseline potato

Tomato salad

Wilted spinach

Mixed baby leaves

Endive & escarole, Fourme d'Ambert, walnut dressing

For allergen ingredient information please ask a member of staff.

Please note however, that despite our best efforts, traces of allergens may be present in our dishes.