

# QUAGLINOS

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Bread and butter 271 kcal 3.95

Colchester oyster 19 kcal 4.00 each

## STARTERS

### CLASSIC COCKTAIL

Atlantic prawns, shrimp,  
baby gem & Marie Rose sauce  
539 kcal  
20.00

Sweetcorn velouté, charred cob, fried curry leaf,  
charred baby leek (vg) 298 kcal  
14.00

Wild boar tortelloni, beef shin ragout,  
red wine jus 521 kcal  
19.00

Slow cooked 63C Clarence court egg, wild mushrooms,  
winter truffle, parmesan espuma (v) 603 kcal  
16.00

28-day aged beef tartare, pancetta crisp, confit egg yolk,  
toasted sourdough 543 kcal  
17.00

Duck liver parfait, pickled winter berries,  
cognac butter, walnut brittle, pain d'épice 590 kcal  
17.00

Grilled line caught mackerel, fennel, smoked red pepper  
piperade, dehydrated Sicilian lemon 512 kcal  
17.00

### CAVIAR

Classic condiments,  
wholemeal blinis

10g French Aquitaine 419 kcal 36.00

30g French Aquitaine 550 kcal 100.00

30g Siberian Baerii 492 kcal 120.00

30g Oscietra 550 kcal 130.00

30g Beluga 550 kcal 225.00

## MAINS

Pan fried halibut supreme, citrus braised pak choi, Shiitake  
mushrooms, wakame velouté, foraged sea herbs 813 kcal  
39.00

Wild mushroom & winter truffle trofie, cep cream,  
30-day aged parmesan (v/vg) 907 kcal  
32.00

Braised cauliflower steak, burnt cauliflower purée,  
golden raisins, olive soil (v) 841 kcal  
30.00

Glazed Magret duck breast, confit leg croquette,  
mandarin marmalade, grilled red endive, sauce jus gras 1095 kcal  
36.00

Roasted highland venison fillet, white onion emulsion,  
pickled blackberry, juniper jus 713 kcal  
38.00

Chargrilled loin of swordfish, Jerusalem artichoke cream,  
harissa fondue, garlic petals 439 kcal  
38.00

## GRILL

40-day dry aged Sirloin 300g 1205 kcal  
40.00

40-day dry aged Angus rib-eye 300g 1369 kcal  
42.00

Add sauce (green peppercorn, béarnaise, bordelaise) 242 kcal 4.00

Chargrilled dry aged Tomahawk steak 1.3kg, béarnaise &  
bordelaise sauce, roasted garlic 2109 kcal sharing  
145.00

Chargrilled Chateaubriand 600g, wild mushroom persillade,  
bordelaise & béarnaise 1810 kcal sharing  
99.00

## SHARE

## SIDES

6.00 each Baby leaf salad (v) 171 kcal / Port braised red cabbage (vg) 119 kcal / Pommes frites (vg) 672 kcal 7.00 each Truffle pomme mousseline (v) 298 kcal / French beans, caramelised shallot butter (v/vg) 150 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill. We are a cashless venue.