

QUAGLINOS

LUNCH

2 courses £43.00 / 3 courses £49.00

Additional Bottomless Prosecco £39.00pp / Additional Bottomless Champagne £89.00pp

Bread and butter *271 kcal* £3.95

STARTERS

Sweetcorn velouté, charred cobb, fried baby leek (vg) *321 kcal*

Torched hand dived scallop, fermented kosho, squid ink tuille, wakame powder (**£10.00 supplement**) *587 kcal*

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

Duck liver parfait, pickled winter berries, cognac butter, walnut brittle, pain d'épice *668 kcal*

Wild boar tortelloni, beef shin ragout, red wine jus *408 kcal*

MAINS

Wild mushroom & winter truffle trofie, cep cream, 30 day aged parmesan (v) *568 kcal*

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

Roast chicken supreme, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus *1861 kcal*

Chargrilled Onglet steak, duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus *1728 kcal*

Chargrilled rib-eye (**£25.00 supplement**) duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus *1301 kcal*

SIDES

£6.00 each Baby leaf salad (v) *173 kcal* £6.50 each Duck fat roast potatoes *367 kcal*

£7.00 each French beans, caramelised shallot butter (v/vg) *150 kcal*

DESSERTS

Dark chocolate marquise, mulled poached pear sorbet, 23ct gold leaf *545 kcal*

Rum & raisin crème brûlée, cinnamon spiced blanc chantilly (v) *761 kcal*

Valrhona chocolate chilli fondant, brandy ice cream (v) *581 kcal*
Allow 12 minutes

Daily selection of home-made ice cream & sorbets *360 kcal per scoop*

Selection of French artisan cheeses, quince jam, grapes, seeded crackers, homemade fruit & nut crackers
(**£5.00 supplement**) *984 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.

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Prices are inclusive of VAT @ 20%.