

QUAGLINOS

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Bread and butter 271 kcal 3.95

STARTERS

CLASSIC COCKTAIL

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

QUAGLINO'S COCKTAIL

Lobster, langoustine, Devon cock crab,
Atlantic prawns, shrimp, apple & cucumber,
avocado cream, baby gem &
Marie Rose sauce 684 kcal
38.00

Sweetcorn velouté, charred cob,
charred baby leek (vg) 324 kcal
14.00

Torched hand dived scallop, fermented kosho,
squid ink tuille, soy glaze, wakame powder 208 kcal
19.00

Wild boar tortelloni, beef shin ragout,
red wine jus 404 kcal
19.00

Devonshire crab tartlette, brown crab & basil emulsion,
avruga caviar, pickled Nashi pear 394 kcal
17.00

28-day aged beef tartare, pancetta crisp, confit egg yolk,
toasted sourdough 578 kcal
17.00

Duck liver parfait, pickled winter berries,
cognac butter, walnut brittle, pain d'épice 1143 kcal
17.00

Cured smoked mackerel, smoked red pepper piperade,
fennel, dehydrated Sicilian lemon 509 kcal
17.00

Slow cooked 63C Clarence court egg, wild mushrooms,
winter truffle, parmesan espuma (v) 488 kcal
16.00

CAVIAR

Classic condiments,
wholemeal blinis

10g French Aquitaine 367 kcal 36.00

30g French Aquitaine 498 kcal 100.00

30g Siberian Baerii 492 kcal 120.00

30g Oscietra 550 kcal 130.00

30g Beluga 550 kcal 240.00

MAINS

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

Braised cauliflower steak, burnt cauliflower purée,
golden raisins, olive soil (v) 896 kcal
30.00

Pan roasted stone bass fillet, palourde clams, king prawn,
saffron beurre blanc, avruga caviar 547 kcal
39.00

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

Wild mushroom & winter truffle trofie, cep cream,
30-day aged parmesan (v/vg) 580 kcal
32.00

Roasted highland venison fillet, white onion emulsion,
pickled blackberry, juniper jus 710 kcal
38.00

Dover sole meunière 600g on the bone
1205 kcal
65.00

Chargrilled loin of swordfish, Jerusalem artichoke cream,
harissa fondue, garlic petals 797 kcal
38.00

GRILL

40-day dry aged Sirloin 300g 1317 kcal
40.00

40-day dry aged Angus rib-eye 300g 1481 kcal
42.00

Herefordshire beef fillet 300g 1251 kcal
45.00

Add sauce (green peppercorn 84 kcal, béarnaise 156 kcal, bordelaise 35 kcal) 4.00

SHARE

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 2248 kcal sharing
99.00

Whole roasted 1.8kg Sutton Hoo chicken, winter truffle gratin
dauphinoise, smoked emulsion 4814 kcal sharing
115.00

SIDES

6.00 each Baby leaf salad (v) 171 kcal / Port braised red cabbage (vg) 170 kcal / Pommes frites (vg) 672 kcal 7.00 each Truffle pomme mousseline (v) 442 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.