

QUAGLINO'S

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Bread and butter 271 kcal 3.95

BRUNCH

2 courses £43.00

3 courses £49.00

Additional Bottomless Prosecco
£39.00pp

Additional Bottomless Champagne
£89.00pp

EGGS

Florentine, Royale, Benedict
toasted English muffin,
poached egg, hollandaise (v)
902/937/875 kcal

Poached eggs, crushed avocado
streaky bacon, grilled sourdough
876 kcal

Smoked salmon
scrambled eggs, toasted
brioche, chives
584 kcal

SIDES 6.00 each Baby leaf salad (v) 171 kcal / Pommes frites (vg) 672 kcal 7.00 each Truffle pomme mousseline (v) 442 kcal / Port braised red cabbage (vg) 150 kcal

STARTERS

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

Buttermilk pancakes
vanilla crème fraîche, berries,
streaky bacon, maple syrup
570 kcal

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

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

Herefordshire beef tartare
pancetta crisp, confit egg yolk,
toasted sourdough
578 kcal

MAINS

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

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

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

Wild mushroom & truffle toastie
garden salad, house dressing,
fried egg (v)
1274 kcal

Quaglino's winter truffle burger
shallot jam, black truffle mayo,
smoked applewood cheddar,
streaky bacon
1647 kcal

GRILL

40 day dry aged Rib eye 300g
(£20 supplement)
béarnaise sauce
1300 kcal

DESSERTS

Dark chocolate marquise
mulled poached pear sorbet, 23ct gold
leaf 521 kcal

Rum & raisin crème brûlée
cinnamon spiced chantilly (v)
774 kcal

Ice cream & sorbets
selection of the day (v)
360 kcal per scoop

Valrhona chocolate chilli fondant
brandy ice cream (v)
507 kcal
Allow 12 minutes

Selection of French artisan cheeses
quince jam, grapes, seeded crackers,
homemade fruit & nut crackers
(£5 supplement) 789 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.