

Bread and butter *230 kcal* 5.00

Jersey Rock oysters, shallot vinegar, lemon *39 kcal* 6 oysters 30.00 / 9 oysters 45.00 / 12 oysters 60.00

STARTERS

CLASSIC COCKTAIL

Atlantic prawns, shrimp, baby gem & Marie Rose sauce *511 kcal*
19.00

QUAGLINO'S COCKTAIL

Lobster, langoustine, Devon cock crab, Atlantic prawns, shrimp, apple & cucumber, avocado cream, baby gem & Marie Rose sauce *732 kcal*
36.00

Confit heritage tomatoes, strawberry & Grand Marnier granita, roasted figs, lemon verbena (vg) *258 kcal*
15.00

Grilled hand dived scallop, Enoki mushroom tempura, miso & dashi broth, spring onion *265 kcal*
19.00

Seared beef tataki, pickled Shiitake mushroom, sesame dressing, garlic petals *323 kcal*
18.00

Loch Duarte citrus cured salmon, whipped mascarpone, pea and dill velouté, basil oil *393 kcal*
18.00

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *672 kcal*
18.00

Chicken liver parfait, Madeira gel, mandarin, toasted brioche, beurre noisette *840 kcal*
18.00

Pan seared cod, grilled octopus, langoustine & potato crisp, red pepper purée *332 kcal*
19.00

Slow cooked 63C Clarence court egg, wild mushrooms, summer truffle, parmesan espuma (v) *747 kcal*
16.00

CAVIAR

Classic condiments, wholemeal blinis

10g French Aquitaine *367 kcal* 40.00
30g French Aquitaine *498 kcal* 100.00
30g Siberian Baerii *492 kcal* 115.00
30g Oscietra *550 kcal* 130.00
30g Beluga *550 kcal* 240.00

MAINS

Poached halibut ballotine, Hispi cabbage, red pepper piperade, samphire, squid ink tuille *479 kcal*
39.00

Broad bean, garden pea & summer truffle trofie, 30-day aged parmesan, pea shoots (v/vg) *1023 kcal*
35.00

Confit aubergine cannelloni, miso emulsion, nori seaweed (vg) *386 kcal*
29.00

Pan roasted fillet of rosé veal, toasted fregola, melon & vegetable salad, salsa verde *508 kcal*
38.00

Pan fried line caught sea bass fillet, celeriac, pickled apple, crab beignet, foraged sea herbs *372 kcal*
36.00

Corn fed roasted chicken supreme, blue cheesecake, chicken skin, charred baby leek, porcini jus *1095 kcal*
(halal option available)
36.00

Dover sole meunière 450g on the bone
1857 kcal
52.00

Chargrilled loin of yellowfin tuna, caponata, roasted Romano pepper, salsa verde *722 kcal*
38.00

GRILL

40-day dry aged Sirloin 300g *1767 kcal*
42.00

40-day dry aged Angus rib-eye 300g *1481 kcal*
46.00

Herefordshire beef fillet 200g *1251 kcal*
44.00

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

SHARE

(minimum for two)

Chargrilled dry aged Tomahawk steak 1.3kg, béarnaise & bordelaise sauce, roasted garlic *2366 kcal sharing*
80.00 per person

Chargrilled Chateaubriand 600g, wild mushroom persillade, bordelaise & béarnaise *2676 kcal sharing*
65.00 per person

Whole barbecued 1kg monkfish tail, smoked cherry tomatoes, grapefruit beurre blanc, palourde clams *1432 kcal sharing*
75.00 per person

SIDES

Heritage tomato, basil & melon salad (v) *46 kcal* / Pommes frites (vg) *672 kcal* / Baby minted new potatoes *254 kcal* 7.00 each Buttered leek, Hispi cabbage *217 kcal* / French beans, caramelised shallot butter (v/vg) *148 kcal* 6.50 each

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.**