



QUAGLINO'S

Bread and butter 230 kcal 5.00

BRUNCH

2 courses £45.00

3 courses £49.00

Additional Bottomless Bubbles
£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

STARTERS

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

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

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

Citrus cured salmon
*whipped mascarpone, pea & dill
velouté, basil oil*
393 kcal

Herefordshire beef tartare
*pancetta crisp, shaved cured egg yolk,
toasted sourdough*
672 kcal

MAINS

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

Chargrilled loin of Yellowfin tuna
*Caponata, roasted Romano pepper,
salsa verde*
722 kcal

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

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

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

GRILL

40-day dry aged sirloin 300g
*(£20 supplement)
béarnaise sauce*
1481 kcal

DESSERTS

Passion fruit & coconut cheesecake
tropical salsa, coconut caramel ice cream
598 kcal

Lemon & thyme crème brûlée
lemon ganache, floral meringue (v)
706 kcal

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

White chocolate & pistachio fondant
creamed cheese ice cream (v) 816 kcal
Allow 12 minutes

Selection of French artisan cheeses
*quince jam, grapes, seeded crackers,
homemade fruit & nut crackers*
(£5 supplement) 933 kcal

SIDES

6.50 each Heritage tomato, basil & melon salad (v) 46 kcal / Pommes frites (vg) 672 kcal / Minted baby new potatoes (vg) 254 kcal

7.00 each Buttered leek, Hispi cabbage 217 kcal / French beans, caramelised shallot butter (v/vg) 148 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.