



QUAGLINO'S

Bread and butter *314 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

Braised pointed cabbage, salsify, herb oil, candied Roscoff onion (vg) *382 kcal*
16.00

Grilled hand dived scallop, Enoki mushroom tempura, miso & dashi broth, spring onion *310 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 *392 kcal*
18.00

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

Chicken liver parfait, green apple, roasted chestnut toasted brioche *744 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) *1059 kcal*
16.00

CAVIAR

Classic condiments, wholemeal blinis

10g French Aquitaine *361 kcal* 40.00

30g French Aquitaine *492 kcal* 100.00

30g Siberian Baerii *492 kcal* 120.00

30g Oscietra *550 kcal* 130.00

30g Beluga *550 kcal* 240.00

MAINS

Pan roasted wild halibut, beluga lentils, Scottish girolles, matelot sauce, pancetta, salsify *462 kcal*
42.00

Wild mushroom pithivier, grilled king oyster mushroom, black winter truffle, cep jus (vg) *770 kcal*
34.00

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

Dover sole meunière 450g on the bone *1857 kcal*
52.00

Pumpkin & ricotta tortelloni, sage beurre noisette, shaved chestnut, charred Ironbark pumpkin (v) *867 kcal*
34.00

Pan roasted fillet of rosé veal, toasted fregola, melon & vegetable salad, salsa verde *509 kcal*
38.00

Corn fed roasted chicken supreme, blue cheesecake, chicken skin, charred baby leek, porcini jus *517 kcal*
(halal option available)
36.00

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 *1158 kcal*
44.00

Add sauce: green peppercorn 77 kcal béarnaise 478 kcal bordelaise 11 kcal 4.00

SHARE

(minimum for two)

Chargrilled dry aged Tomahawk steak 1.3kg, béarnaise & bordelaise sauce, roasted garlic *2363 kcal sharing*
80.00 per person

Chargrilled Chateaubriand 600g, wild mushroom persillade, bordelaise & béarnaise *2669 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

7.00 each Escarole & pear salad, Roquefort (v) *352 kcal* / Pommes frites (vg) *672 kcal* / Baby minted new potatoes *254 kcal* 7.50 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.