



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 shrimp, tiger prawns, baby gem & Marie  
Rose sauce *413 kcal*  
20.00

QUAGLINO'S COCKTAIL

Lobster, langoustine, Devon cock crab,  
Atlantic shrimp, tiger prawns, apple & cucumber,  
avocado cream, baby gem &  
Marie Rose sauce *563 kcal*  
39.00

Grilled hand dived scallop, lobster bisque, Devon crab  
beignet, lobster oil *872 kcal*  
22.00

Glazed duck & watermelon salad, roasted cashew,  
black sesame, radish *600 kcal*  
18.00

Yellowfin tuna tataki, pickled cucumber, ponzu dressing,  
shiso leaf, avocado emulsion *278 kcal*  
19.00

28-day aged beef tartare, pancetta crisp, shaved cured egg  
yolk, toasted sourdough *672 kcal*  
19.00

Chicken liver parfait, green apple, roasted chestnut,  
toasted brioche *472 kcal*  
18.00

Wild mushroom & winter truffle tartelette,  
black truffle cream (v) *348 kcal*  
19.00

CAVIAR

*Classic condiments,  
wholemeal blinis*

10g French Aquitaine *419 kcal* 50.00

30g French Aquitaine *540 kcal* 120.00

30g Siberian Baerii *492 kcal* 130.00

30g Oscietra *550 kcal* 150.00

30g Beluga *498 kcal* 260.00

MAINS

Pumkin & ricotta tortelloni, sage beurre noisette, shaved  
chestnut, charred Ironbark pumpkin (v/vg) *887 kcal*  
34.00

Wild mushroom pithivier, grilled king oyster mushroom,  
black winter truffle, cep jus (vg) *661 kcal*  
34.00

Juniper smoked Highland venison fillet, salt baked celeriac,  
blackberry ketchup, red wine jus *552 kcal*  
40.00

Miso glazed monkfish tail, dashi braised daikon,  
wakame, compressed apple, shellfish foam *552 kcal*  
38.00

Loch Duarte seared salmon, fennel & dill velouté,  
salmon roe, palourde clams, braised leek *593 kcal*  
37.00

Corn-fed roasted chicken supreme, confit leg croquette,  
sweetcorn velouté, curried corn *883 kcal*  
36.00

GRILL

40-day dry aged Sirloin 300g *1767 kcal*  
43.00

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

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

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

SIDES

7.00 each Pommes frites (vg) *672 kcal* / Wild flower & honey glazed heritage carrots *660 kcal* / Escarole & pear salad, Roquefort (v) *352 kcal* 7.50 each Port braised red cabbage *176 kcal* / French beans, caramelised shallot butter (v/vg) *172 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.