



QUAGLINO'S

Bread and butter 314 kcal 5.00

BRUNCH

2 courses £45.00

3 courses £49.00

Additional Bottomless Bubbles
£35.00pp

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

STARTERS

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

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

Braised pointed cabbage
salsify, herb oil, candied Roscoff
onion (vg)
356 kcal

Lobster bisque velouté
grilled hand dived scallop, Devon
crab beignet, lobster oil
872 kcal

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

7.00 each Escarole & pear salad, Roquefort (v) 352 kcal / Pommes frites (vg) 672 kcal
7.50 each Port braised red cabbage 176 kcal / French beans, caramelised shallot butter (v/vg) 172 kcal

MAINS

Corn-fed roasted chicken supreme
confit leg croquette, sweetcorn velouté,
curried corn
1095 kcal (halal option available)

Loch Duarte seared salmon
fennel & dill velouté, salmon roe,
paulourde clams, braised leek
722 kcal

Pumpkin & ricotta tortelloni
sage beurre noisette, shaved chestnut,
charred Ironbark pumpkin (v)
1023 kcal

Croque Monsieur
24-month aged Comté, roast ham,
garden salad, house dressing
1274 kcal

Quaglino's winter 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
1767 kcal

DESSERTS

Pistachio & raspberry marquise
pistachio mousse, whipped ganache,
raspberry & yoghurt ice cream 925 kcal

Spiced caramel & vanilla crème brûlée
apple compote (v) 940 kcal

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

White Forest gâteau
vanilla diplomat, cherry mousse,
cherry Kirsch ice cream 724 kcal

Selection of French artisan cheeses
quince jam, grapes, seeded crackers,
homemade fruit & nut crackers
(£5 supplement) 984 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.