

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

Chilled asparagus velouté, white asparagus, slow cooked
Clarence court egg, lemon oil (v/vg) *335 kcal*
16.00

‘Cygnet 22’ gin cured chalk stream trout,
fennel & cucumber salad, green peppercorn, citrus dressing
364 kcal 20.00

Burrata, melon & basil salad, sweet pepper puree,
gazpacho (v) *720 kcal*
18.00

Yellowfin tuna tataki, pickled cucumber, ponzu dressing,
shiso leaf, avocado emulsion *267 kcal*
19.00

28-day aged beef tartare, pancetta crisp,
shaved cured egg yolk, toasted sourdough *764 kcal*
19.00

Chicken liver parfait, black cherry, almond sable,
griottine chutney *528 kcal*
18.00

Heirloom tomatoes, barbecued peach, shaved 24-month
aged parmesan, balsamic reduction *347 kcal*
17.00

Provençale vegetable tartelette, Kalamata olive,
datterini tomatoes, basil (v) *547 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

Pan fried line caught Atlantic cod, Cornish crab tartelette,
brown crab parfait, split basil emulsion *642 kcal*
42.00

Asparagus & ricotta tortelloni, sage beurre noisette, white
asparagus emulsion, lemon verbena (v) *1079 kcal*
34.00

Wild mushroom pithivier, grilled king oyster mushroom,
black summer truffle, cep jus (vg) *1064 kcal*
34.00

Fillet & rack of Salt Marsh lamb, pea & wasabi puree, mint
gel, spring greens *1306 kcal*
42.00

Pan fried stone bass, chargrilled octopus, squid ink
emulsion, red pepper piperade, foraged sea herbs
503 kcal 39.00

Dover sole meunière 600g on the bone
1857 kcal 60.00

Roasted old spot belly of pork, honey & red wine glazed
pork cheek, carrot & orange puree
1095 kcal 36.00

Seared red mullet bouillabaisse, saffron potatoes,
Atlantic cod, mussels, tiger prawn, rouille
399 kcal 38.00

GRILL

40-day dry aged Sirloin 300g *1510 kcal*
43.00

Herefordshire beef fillet 200g *970 kcal*
45.00

40-day dry aged Angus rib-eye 300g *1636 kcal*
46.00

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 *4359 kcal sharing*
80.00 per person

Chargrilled Chateaubriand 600g, wild mushroom persillade,
bordelaise & béarnaise *2501 kcal sharing*
65.00 per person

Whole roasted slow cooked shoulder of Salt Marsh lamb,
minted garden peas, pine nuts, spinach & goats cheese, red
wine jus *4830 kcal sharing*
60.00 per person

SIDES

7.00 each Pommes frites (vg) *672 kcal* Wildflower honey glazed heritage carrots *660 kcal* Heritage tomato, cucumber & melon salad, feta (v) *133 kcal* 7.50 each Wilted spring greens, marjoram (v/vg) *176 kcal* French beans, caramelised shallot butter (v/vg) *414 kcal*