



QUAGLINO'S



A TINI AFFAIR

WITH NO.3 GIN

A trio of expertly
crafted martinis.

Bold, floral & complex.



NO: 1
3
LONDON DRY GIN



MARTINIS

£16

BIJOU NO.3

No.3 London Dry Gin, Camomile Liqueur,
Quaglino's White Vermouth, Grapefruit Bitter

CRISP / CITRUS / COMPLEX

SAKURA MARTINI

No.3 London Dry Gin, Mancino Sakura Vermouth, Dry Vermouth,
Luxardo Maraschino, Akashi-Tai Plum Sake Liqueur

STRONG / FLORAL / AROMATIC

NO.3 CLASSIC MARTINI

HOW DO YOU LIKE IT?

- | | |
|---------|--|
| BOLD | Frozen - Served straight from the bottle |
| | Naked - No.3 Gin : Dry Vermouth - 6:1 |
| | Dry - No.3 Gin : Dry Vermouth - 5:1 |
| SOFTER | Wet - No.3 Gin : Dry Vermouth - 5:2 |
| | Dirty - No.3 Gin : Dry Vermouth : Olive Brine - 5:1:1 |
| SAVOURY | Filthy - No.3 Gin : Dry Vermouth : Olive Brine - 5:1:2 |
| | Gibson - No.3 Gin : Dry Vermouth : Pickled Onion - 5:1 |

TINY TINI
FLIGHT

Still need to discover
your perfect martini?
Choose three for your
flight of tiny tinis

£20 (30ML EACH)





& BITES

EVERY TINI NEEDS A TASTY PARTNER

6 OYSTERS £30

6 OYSTERS + NO.3 MARTINI £40

GARLIC & TRUFFLE FRIES £9

NOCELLARA OLIVES £7

MIXED NUTS £5

WASABI NUTS £5



TINI TABLE

Chicken Caesar Salad
Garlic & Truffle Fries | Nocellara Olives
+ Your Choice of No.3 Martini

£35 PER PERSON (2 OR MORE GUESTS)

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Please ask your server for allergen information. A discretionary 15% service charge will be applied to your final bill. We are a cashless venue. A 125ml wine measure is available on request.





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