

Bread and butter 5.00

BRUNCH

2 courses £45.00

3 courses £49.00

Add Bottomless Bubbles £35.00pp

Add Bottomless Champagne £89.00pp

EGGS

Florentine, Royale, Benedict
*toasted English muffin,
poached egg, hollandaise (v)*

Poached eggs, crushed avocado
streaky bacon, grilled sourdough

Smoked salmon
*scrambled eggs, toasted
brioche, chives*

SIDES

STARTERS

Chicken liver parfait
*black cherry, almond sable,
griottine chutney*

Blueberry & vanilla French toast
*Chocolate diplomat, flaked almonds,
blueberry caramel*

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

‘Cygnet 22’ gin cured trout
*fennel & cucumber salad,
green peppercorn, citrus dressing*

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

7.00 each **Heritage tomato, cucumber & melon salad, feta (v)** / **Pommes frites (vg)**
7.50 each **Wilted spring greens, marjoram (v/vg)** / **French beans, caramelised shallot butter (v/vg)**

MAINS

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

Pan fried stone bass
*Chargrilled octopus, squid ink aioli
red pepper piperade, foraged sea herbs*

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

Croque Monsieur
*24-month aged comte, roast ham,
garden salad, house dressing,*

Quaglino’s summer truffle burger
*shallot jam, black truffle mayo,
smoked applewood cheddar,
streaky bacon*

GRILL

40-day dry aged Angus rib-eye 300g
*(£20 supplement)
béarnaise sauce*

DESSERTS

Lemon & white chocolate choux,
*lemon & white chocolate mousse,
Swiss meringue, lemon curd,
honey & white chocolate ice cream*

Cheesecake
*mango & raspberry, mascarpone,
caramelised mango ice cream*

Ice cream & sorbets
selection of the day (v)

Lemon & poppy seed cake
*Lemon diplomat, elderflower,
strawberry sorbet (vg)*

**French artisanal Brie & goats cheese
mousse**
*walnuts, sultana & Comte bread,
crackers, apple & cranberry chutney
(£5 supplement)*

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes ‘may contain’ an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those 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. A 125ml wine measure is available on request. We are a cashless venue. Calories information is available on request.