

# QUAGLINO'S

## SATURDAY Q BRUNCH MENU

### STARTERS

Shellfish bisque, saffron aioli

Harissa & peanut roasted aubergine, whipped coconut, buckwheat, black quinoa & lentil tabbouleh

London oak smoked salmon, capers, horseradish cream & blinis

Hand chopped venison tartare, sorrel & tarragon emulsion, toasted hazelnuts, melba

4 rock oysters, shallot vinegar

Scrambled eggs & truffle on sourdough

Eggs Royale

Eggs Florentine

Eggs Benedict

### VEGETARIAN

Asparagus & girolle mushrooms tagliatelle

Watercress risotto, toasted seeds, parmesan

Tart of day, chips & salad

### SANDWICHES

Cured ham "croque Monsieur"

Mushroom "croque demoiselle"

Rare bavette, German mustard & sauerkraut, toasted brioche bun

2 courses - £25

3 courses - £29

Add bottomless prosecco to your meal for £20

### MAINS

Smoked salmon & scrambled eggs on toasted bagel

Ham & Gruyère omelette, chips & salad

Pan fried pave of cod, curried mussel, potage leek & potato paysanne  
£3.00 supplement

Stone bass, brandade, peas & clams chowder, spring truffle  
£5.00 supplement

Chicken supreme, wild mushroom & Cabernet Sauvignon vinaigrette

Hand chopped venison tartare, chips, green salad

300g Sirloin, fried egg  
£7.00 supplement

### DESSERTS & CHEESE

Li-chu Weiss chocolate fondant, hazelnut ice cream

Lemon meringue shortbread

Dark chocolate marquise, feuillantine

Buttermilk panna cotta, rhubarb & ginger

Crème brûlée

Ice cream & sorbets

Cheese selection  
£4.00 supplement

### SIDE

5.00 each

Pommes frites

Mousseline potato

Heritage Chantenay carrots

Wilted spinach

Mixed baby leaves

Endive & escarole, Fourme d'Ambert, walnut dressing

Food allergies and intolerances before ordering please speak to our

# QUAGLINO'S

## SUNDAY Q LUNCH MENU

### STARTERS

Lemongrass cured Loch Duart salmon, citrus dressing, beetroot, rapeseed emulsion

Shellfish bisque, saffron aioli, crostini

Seared yellowfin tuna, yuzu, sesame, charred cucumber & black radish

Harissa & peanut roasted aubergine, whipped coconut, buckwheat, black quinoa & lentil tabbouleh

Pressed chicken & herb terrine, tarragon emulsion, pickled mushrooms

Hand chopped venison tartare, sorrel & tarragon emulsion, toasted hazelnuts & melba

### MAINS

Sea bream, confit pepper, crushed potatoes, *Yorkshire puddings, roasted vegetables & potatoes*  
sauce vierge

Roast sea trout, celeriac & hazelnut, beurre noisette emulsion  
*Supplement £4.00*

Thyme roasted chicken, carrot & cumin purée, smoked garlic & foie gras velouté

Stone bass, roast salsify pickled morels, bok choy & red wine

Braised daube of beef, celeriac purée, pomme mousseline, caramelised onion, oyster mushroom, salsa verde

### ROAST

Roast sirloin of beef

Roast loin of pork

### VEGETARIAN

Wild mushroom tagliatelle

Watercress risotto, toasted seeds, parmesan

### DESSERTS & CHEESE

Dark chocolate marquise, feuillantine

Lemon meringue shortbread

Crème brûlée

Valrhona 70% chocolate fondant, hazelnut ice cream  
*Allow 12 minutes*

Ice cream & sorbets-selection of the day

Cheese selection, quince jam, nut & Duchy crackers  
£4.00 supplement

**2 Courses - £25**

**3 Courses - £29**

**Add bottomless prosecco to your meal for £20**

### SIDE 5.00 each

Pommes frites

Braised red cabbage

Heritage Chantenay carrots

Wilted young spinach

Mixed baby leaves

Endive & escarole, Fourme d'Ambert, walnut dressing

**Food allergies and intolerances before ordering please speak to our staff about your requirements**