

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

Wild mushroom 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 £18

MAINS

Smoked salmon & scrambled eggs on toasted bagel

Sea bream, tomato fondue, confit pepper crushed potatoes, sauce vierge

Ham & Gruyère omelette, chips & salad

Pan fried pavé 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

Summer beans, savory & buttermilk

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

Pine baked root vegetables, spiced carrot, red wine reduction & Tête de Moine

Scallop velouté, scallop & spring vegetable tartare, avruga caviar

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

Loch Duart salmon tartare, citrus dressing, cucumber & radish

MAINS

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

Pan fried cod, curried mussel potage, leek & potato paysanne

Dover sole 500g, grenobloise sauce
Supplement £8.00

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

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

Stone bass, Brandade, pea & clam chowder, spring truffle
Supplement £4.00

Braised daube of beef, celeriac purée, pomme mousseline, caramelised onion,

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 - £23

3 Courses - £27

Add bottomless prosecco to your meal for £18

SIDE 5.00 each

Pommes frites

Braised red cabbage

Summer beans, savory & buttermilk

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