

## OYSTER

Colchester island rock oysters,  
shallot vinegar & condiment  
**4.25 each**

Spicy Nduja devilled oysters,  
vermouth gratin,  
lemon & thyme crumb  
**4.50 each**

## CAVIAR

*Classic condiments,  
wholemeal blinis*

10g French Aquitaine **29.00**

30g French Aquitaine **73.00**

30g Siberian Baeri **75.00**

30g Oscietra **95.00**

30g Beluga **200.00**

## QUAGLINO'S COCKTAIL

Prawns, Devon cock crab,  
lobster, baby gem,  
watercress, radish  
Marie Rose sauce  
**22.00**

## STARTER

Celeriac velouté,  
trompette mushroom,  
black truffle  
**10.00**

Quinoa, broccoli, orange & pomegranate  
salad pine nuts, coriander,  
tahini & lemon dressing  
**11.50**

Baked heritage beetroot & whipped  
goats cheese salad, chicory,  
roasted almond pesto  
**10.00**

Caramelised red onion & Cornish  
Yarg tartlet, pumpkin  
seed & mesclun salad  
**11.50**

Oak smoked salmon,  
traditional accompaniments, blini  
**14.00**

Chicken liver parfait, burnt apple,  
apple celery & walnut salad,  
toasted brioche  
**14.00**

Herefordshire beef tartare,  
soft quail egg, red vein sorrel,  
toasted sourdough  
**16.00**

Pan fried seaweed gnocchi,  
white Cornish crab meat, saffron, fennel,  
lobster oil  
**16.25**

## MAIN

Wild mushroom & autumn truffle risotto, pickled  
walnut, aged parmesan, fine herbs  
**22.00**

Bubble & Squeak, roast butternut squash purée,  
cavolo nero, shaved chestnuts  
**21.00**

Roasted stone bass, pomme mousseline, foraged sea  
herbs, Champagne beurre blanc  
**28.00**

Pan fried cod loin, charred cauliflower,  
crushed potatoes & curried shellfish velouté  
**26.00**

Roast Cotswold's chicken breast, creamy  
polenta, wild mushrooms, jus gras  
**26.00**

Dover sole 500g, meunière  
**40.00**

Slow cooked rare breed pork belly,  
roast cauliflower purée, cauliflower ceviche,  
sea herbs, lobster bisque  
**27.00**

Côte de veau, shimeji mushroom  
persillade, veal jus  
**35.00**

## SIDES

**5.00 each**

Roasted Heritage carrots, almonds & coriander    Garden salad

Tenderstem broccoli, fresh chilli, crispy shallots    Buttered new potatoes

Pommes frites    Green beans, shallot butter

## GRILL

Swordfish, aubergine caviar,  
lemon & olive dressing  
**28.00**

Sirloin 300g, charred piquillo  
pepper, chimichurri  
**36.00**

Herefordshire beef fillet 300g,  
green peppercorn or béarnaise  
**40.00**

40 day aged Angus rib-eye 300g,  
green peppercorn or béarnaise  
**36.00**

## SHARE

Roast turbot, new potatoes,  
herbs hollandaise  
**75.00**

Chargrilled Chateaubriand,  
chestnut mushroom persillade,  
bordelaise & béarnaise  
**80.00**

Slow cooked shoulder of lamb,  
baba ganoush, harissa crushed potatoes,  
labneh, tagine jus  
**70.00**

For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes. A discretionary £4 per person music charge will be added to your final bill, except Mondays. Discretionary 12.5% service charge will be applied to your bill.