

☪ BRUNCH

2 courses £35.00

3 courses £40.00

Add bottomless bubbles
to your meal for £25.00

EGGS

Florentine, Royal, Benedict

*Toasted English muffin,
poached egg, hollandaise*

Smoked salmon

*Scrambled eggs, toasted
brioche, chives*

Poached eggs, crushed avocado

Streaky bacon, grilled sourdough

Omelette Arnold Bennett

*Poached smoked haddock, gruyere,
sauce mousseline*

STARTERS

Quaglino's cocktail

*Scottish langoustine, Native
lobster, wild Atlantic prawns,
Devon crab, avocado, mango,
cucumber salsa
(£12 supplement)*

Buttermilk pancakes

*Vanilla crème fraîche, berries,
streaky bacon, maple syrup*

Celeriac velouté

*Celeriac velouté, trompette
mushroom, black truffle*

Quinoa, broccoli, orange & pomegranate salad

*Pine nuts, coriander,
tahini & lemon dressing*

4 Jersey oysters

Merlot & shallot vinegar

Herefordshire beef tartare

*Soft quail egg, red vein sorrel,
toasted sourdough*

MAINS

Half or whole native lobster Thermidor

*Pomme frites, garden salad
(£13/£26 supplement)*

Roast Cotswold's chicken breast

Creamy polenta, wild mushrooms, jus gras

Pan roast gilt head sea bream

*pomme mousseline, foraged sea herbs,
Champagne beurre blanc*

Wild mushroom & autumn truffle risotto

Pickled walnut, aged parmesan, fine herbs

Bubble & Squeak

*Roast butternut squash purée, cavolo nero,
shaved chestnuts*

Croque monsieur or madame

Garden salad, house dressing

Quaglino's brunch burger

*Herefordshire beef burger, streaky bacon,
cheddar cheese, pickled gherkins,
roast shallot mayo*

GRILL

Sirloin/Ribeye (£20 supplement)

Fillet (£26 supplement)

Roast shallots, bearnaise sauce

DESSERTS

Peanut butter & banana chocolate tart

**Dark chocolate marquise,
griottine**

Spiced orange crème brûlée

Lemon sherbet

**Daily selection of homemade ice
cream & sorbets**

**Cheese selection
(£4 supplement)**

SIDES

£5.00 each

Pommes frites

Roast heritage carrots, almonds & coriander

Garden salad

Buttered new potatoes

Green beans, shallot butter

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.