

OYSTER

Jersey rock oysters,
Merlot shallot vinegar
4.25 each

Jersey oysters Rockefeller,
foraged sea herbs
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,
burnt mango, avocado cream,
baby gem, watercress, radish &
Marie Rose sauce
23.00

STARTER

English celeriac velouté, wild mushrooms,
truffle cream
10.00

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

Heritage beetroot & whipped goats' cheese
salad, raspberry, gingerbread crisp
11.00

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

Barbecued Cornish Mackerel, dressed crab,
brown crab emulsion, avocado purée,
pickled mooli & pink grapefruit
14.50

Oak smoked salmon,
traditional accompaniments, blinis
14.00

Rare breed ham hock terrine,
Boudin Noir beignet, "Wonky Veg" piccalilli,
whole grain mustard mayonnaise,
toasted sourdough
14.00

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

MAIN

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

Stuffed round courgette, ratatouille, lemon gnocchi,
smoked tomato, rosary cream
21.00

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

Roast fillet of Halibut,
braised chicory, fennel purée,
curry spices & coriander
36.50

Roast Cotswold's chicken breast,
fine herb pomme purée, sauce chasseur
26.00

Dover sole 500g, meunière
40.00

Duck leg confit, mutton, Toulouse sausage &
Tarbais bean cassoulet
30.00

Hereford ox cheek beef "Bourguignon",
pomme mousseline, lardons,
sourdough persillade
28.00

SIDES

5.00 each

Roasted Heritage carrots, almonds & coriander

Tenderstem broccoli, fresh chilli, crispy shallots Garden salad

Green beans, shallot butter Pommes frites Buttered new potatoes

GRILL

Sirloin 300g,
green peppercorn or béarnaise
34.00

Herefordshire beef fillet 300g,
green peppercorn or béarnaise
39.00

40 day aged Angus rib-eye 300g,
green peppercorn or béarnaise
34.00

Tuna loin steak, aubergine caviar,
lemon & olive dressing
34.00

SHARE

Chargrilled Tomahawk steak (1.3kg)
bordelaise & béarnaise
125.00

Chargrilled Chateaubriand,
chestnut mushroom persillade,
bordelaise & béarnaise
80.00

Slow cooked shoulder of lamb,
baba ganoush, harissa crushed potatoes,
labneh, tagine jus
75.00

Roast turbot, new potatoes,
herbs hollandaise
75.00

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. Eating undercooked meat and fish increases the risk of food borne illness.

A discretionary £4 per person music charge will be added to your final bill. Discretionary 12.5% service charge will be applied to your bill.