

STARTER

English celeriac velouté, truffle cream, wild mushrooms

10.00

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

11.00

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

13.00

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

10.00

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

13.50

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

15.00

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

14.00

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**

OYSTER

Jersey rock oysters, Merlot shallot vinegar
4.25 each

Jersey oysters Rockefeller, foraged sea herbs
4.50 each

QUAGLINO'S COCKTAIL

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

MAINS

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

21.00

Stuffed round courgette, ratatouille, lemon gnocchi, smoked tomato, Rosary cream

20.00

Turmeric battered haddock, triple cooked chips, minted peas, tartare sauce

20.00

Roast fillet of halibut, braised chicory, cauliflower purée, curry spices & coriander

36.50

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

25.00

40 day aged Angus sirloin 300g, green peppercorn or béarnaise

33.00

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

27.00

SIDES

5.00 each

Roasted Heritage carrots, almonds & coriander

Tenderstem broccoli, fresh chilli, crispy shallots

Pommes frites

Garden salad

Buttered new potatoes

Green beans, shallot butter

DESSERT

Chocolate marquise, griottine
8.00

Treacle tart, clotted cream, fresh raspberries
8.00

White chocolate & lemon brûlée, date & Earl Grey purée, pine nuts
7.50

Textures of Yorkshire Rhubarb, Nyetimber jelly, meringue & blood orange sorbet
9.00

Valrhona 70% chocolate fondant, cappuccino ice cream
Allow 12 minutes
9.00

Ice cream & sorbets selection of the day
per scoop 3.25

Cheese trolley, quince jelly, fruit & nut crackers
13.00