

## 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

Crevettes, Atlantic prawns, lobster,  
mango & cucumber salsa, avocado cream,  
baby gem & Marie Rose sauce  
**26.00**

## STARTER

Wild garlic & pea velouté, soft quail egg  
**10.00**

Green asparagus, smoked almonds,  
olive caramel, romesco sauce  
**13.00**

Isle of White heritage tomato, burrata cream,  
compressed Charentais melon,  
garlic flowers  
**12.00**

Pork rilette, burnt apple,  
apple celery & walnut salad,  
toasted brioche  
**12.50**

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

Oak smoked salmon rilette,  
horseradish crème fraîche, blinis  
**14.50**

Guinea fowl & Bayonne ham terrine,  
heirloom carrots, mustard, tarragon,  
toasted brioche  
**14.00**

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

## MAIN

Wild asparagus & broad bean linguine,  
white asparagus & truffle cream,  
fine herbs  
**22.00**

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

Roasted stone bass, mussels, pomme mousseline,  
foraged sea herbs, champagne beurre blanc  
**30.00**

Roast fillet of Loch Duarte salmon,  
braised chicory, cauliflower purée,  
curry spices & coriander  
**26.00**

Slow cooked pork belly, chorizo, fennel ceviche  
**26.00**

Lemon sole 500g, meunière  
**36.00**

Roast duck breast, confit leg, turnip & barley,  
orange jus  
**32.00**

Braised rabbit leg beignet, fine herb pomme purée,  
mustard sauce, purple sprouting broccoli  
**24.00**

## 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

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**

## SHARE

Chargrilled Tomahawk steak (1.3kg)  
bordelaise & béarnaise  
**125.00**

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  
**75.00**