

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 Wight heritage tomato, burrata cream,
compressed Charentais melon,
garlic flowers
12.00

Pork rilette, burnt apple,
apple celery & walnut salad,
toasted sourdough
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 sourdough
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
22.00

Roasted stone bass, mussels, pomme mousseline,
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

Tuna loin steak, aubergine caviar,
lemon & olive dressing
36.00

SHARE

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