

STARTER

Wild garlic & pea velouté, soft quail egg
9.50

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

Pork rilette, burnt apple,
apple celery & walnut salad,
toasted sourdough
13.00

Isle of Wight heritage tomato, burrata cream,
compressed Charentais melon,
garlic flowers
11.00

Barbecued Cornish Mackerel,
brown crab emulsion, avocado purée,
pickled mooli & pink grapefruit
13.50

Herefordshire beef tartare,
soft quail egg, red vein sorrel,
toasted sourdough
15.00

Guinea fowl & Bayonne ham terrine,
heirloom carrots, mustard, tarragon,
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

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

MAINS

Wild asparagus & broad bean linguine,
white asparagus & truffle cream,
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 salmon, braised chicory,
cauliflower purée, curry spices & coriander
26.00

Slow cooked pork belly, chorizo, fennel ceviche
26.00

40 day aged Angus sirloin 300g,
green peppercorn or béarnaise
33.00

Roasted stone bass, pomme mousseline,
foraged sea herbs, mussels,
champagne beurre blanc
27.00

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

DESSERT

Chocolate marquise, griottine
8.00

Lemon & white chocolate crème brûlée,
date purée
8.00

Treacle tart, clotted cream, fresh raspberries
8.50

Roasted pineapple, coconut rice pudding,
ponzu marinated fennel
9.00

Valrhona 70% chocolate fondant,
salt caramel centre, malted milk 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