

☪ BRUNCH

2 courses £35.00

3 courses £40.00

Add free-flowing bubbles
to your meal for £25.00

EGGS

Florentine, Royal, Benedict

*Toasted English muffin,
poached egg, hollandaise*

Smoked salmon

*Scrambled eggs, toasted
brioche, chives*

Poached eggs, crushed avocado

Streaky bacon, grilled sourdough

Omelette Arnold Bennett

*Poached smoked haddock, gruyere,
sauce mousseline*

STARTERS

Oak smoked salmon,
*traditional accompaniments,
blinis*

Buttermilk pancakes
*vanilla crème fraîche, berries,
streaky bacon, maple syrup*

Wild garlic & pea velouté
affila cress, soft quail egg

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

4 Jersey oysters
Merlot & shallot vinegar

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

MAINS

Half or whole native lobster Thermidor
*pomme frites, garden salad
(£14/£23 supplement)*

Slow cooked pork belly
chorizo, compressed pear, fennel ceviche

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

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

Stuffed round courgette
*Ratatouille, lemon gnocchi, smoked tomato,
Rosary cream*

Croque monsieur or madame
garden salad, house dressing

Quaglino's brunch burger
*Herefordshire beef burger, streaky bacon,
cheddar cheese, pickled gherkins,
roast shallot mayo*

GRILL

Sirloin (*£17 supplement*)
roast shallots, bearnaise sauce

DESSERTS

Treacle Tart, clotted cream,
fresh raspberries

Dark chocolate marquise,
griottine

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

**Pannacotta, plums & hazelnut ice
cream**

**Daily selection of homemade ice
cream & sorbets**

Cheese selection
(£4 supplement)

SIDES

£5.00 each

Pommes frites Roasted Heritage carrots, almonds & coriander
Garden salad Buttered new potatoes Green beans, shallot butter