

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

Pumpkin soup, trompette mushrooms,
amaretto cream, smoked almonds (v)
10.75

Oak smoked salmon rilette,
horseradish crème fraîche, blinis
14.50

Quinoa, broccoli and pomegranate salad,
burnt orange, pine nuts, tahini,
calamansi dressing (vg)
12.00

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

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

Soused and barbecued mackerel,
mackerel rilette, shallots, cucumber,
gooseberries
14.50

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

MAIN

Wild mushroom linguine, summer truffle,
fine herbs, aged parmesan (v)
23.00

Stuffed courgette, ratatouille, lemon gnocchi,
smoked tomato, rosary cream (vg)
22.00

Fillet of brill, cauliflower, caper & raisin puree,
wild sea herbs, pine nuts
36.00

Roast fillet of hake, fine herb crust,
chorizo & razor clam piperade, olive caramel
27.00

Slow cooked pork belly, chorizo, fennel ceviche
26.00

Confit duck leg, turnip & barley, orange jus
26.00

Hereford ox cheek beef "Bourguignon",
pomme mousseline, lardons,
sourdough persillade
23.50

SIDES

5.00 each

Roasted Heritage carrots, almonds & coriander Garden salad

Tenderstem broccoli, fresh chilli, crispy shallots Pommes frites

Green beans, shallot butter Buttered new potatoes

GRILL

Sirloin 300g,
green peppercorn or béarnaise
34.00

Herefordshire beef fillet 300g,
green peppercorn or béarnaise
34.00

40 day aged Angus rib-eye 300g,
green peppercorn or béarnaise
30.00

Tuna loin steak, aubergine caviar,
lemon & olive dressing
36.00
(add extra sauce 2.50)

SHARE

Chargrilled Tomahawk steak (1.3kg)
bordelaise & béarnaise
125.00

Chargrilled Chateaubriand,
chestnut mushroom persillade,
bordelaise & béarnaise
80.00

Roast turbot, new potatoes,
herbs hollandaise
75.00

Slow cooked shoulder of lamb,
baba ganoush, harissa crushed potatoes,
labneh, tagine jus
75.00