O BRUNCH

2 courses £38.00 3 courses £42.00

Add free-flowing bubbles to your meal for £25.00

EGGS

Florentine, Royale, Benedict Toasted English muffin, poached egg, hollandaise (v)

Smoked salmon Scrambled eggs, toasted brioche, chives

Poached eggs, crushed avocado Streaky bacon, grilled sourdough

Omelette Arnold Bennett Poached smoked haddock, gruvere, sauce mousseline

STARTERS

Oak smoked salmon. traditional accompaniments, blinis

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

Isle of Wight heritage tomato almond & grape gazpacho, compressed watermelon(v)

Quinoa, broccoli & pomegranate salad burnt orange, pine nuts, tahini. calamansi & coriander (vg)

4 Jersey oysters Merlot & shallot vinegar

Pork rillette apple textures, walnut & celery, toasted sourdough

MAINS

Half or whole native lobster Thermidor pomme frites, garden salad $(\pounds 16/\pounds 24 \text{ supplement})$

Slow cooked pork belly chorizo, compressed pear, fennel ceviche

Roast fillet of Loch Duarte salmon. mussels, wild mushrooms, fresh borlotti & broad bean ragout, earth & sea froth

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

Stuffed round courgette Ratatouille, lemon gnocchi, smoked tomato, Rosary cream (vg)

> **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

Ribeye (£18 supplement) **Fillet** (£23 supplement) roast shallots, bearnaise sauce

DESSERTS

English strawberry & pistachio custard tart, elderflower sorbet

Dark chocolate marguise, griottine

White chocolate & lemon brûlée. date & Earl Grey purée, pine nuts (v)

Pannacotta, plums & hazelnut ice cream

Daily selection of homemade ice cream & sorbets (v)

> **Cheese selection** (£6 supplement)

SIDES £5.00 each

Pommes frites Buttered new potatoes

Green beans, shallot butter Garden salad Tenderstem broccoli, fresh chilli, crispy shallots

For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes. Eating undercooked meat and fish increases the risk of food borne illness. A discretionary £4 per person music charge will be added to your final bill. Discretionary 12.5% service charge will be applied to your bill.