

OYSTER

Jersey rock oysters,
Merlot shallot vinegar
4.25 each

Jersey oysters Rockefeller,
foraged sea herbs
4.50 each

CAVIAR

*Classic condiments,
wholemeal blinis*

30g Siberian Baeri **75.00**

30g Oscietra **95.00**

30g Beluga **200.00**

QUAGLINO'S COCKTAIL

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

STARTER

Leek & potato soup, poached egg,
black truffle (v)
12.00

Quinoa, broccoli and pomegranate salad,
burnt orange, pine nuts, tahini,
calamansi dressing (vg)
12.50

Smoked salmon, pickled cucumber,
caper-berries, buttered rye
14.50

Heritage beetroot salad,
whipped goat's cheese, beetroot &
raspberry textures, gingerbread crisp
12.00

Lobster and scallop tortellini,
crab & lemon grass bisque
17.50

Duck rilette, smoked duck breast,
kumquat purée, pickled cranberries,
toasted sourdough
12.00

Venison carpaccio, textures of parsnip,
burnt and pickled onion, golden enoki,
cocoa nibs, honey &
rosemary dressing
14.00

MAIN

Wild mushroom & black truffle risotto,
pickled walnut, aged parmesan, fine herbs
26.00

Gnocchi, smoked tomato, mixed olives,
fine herbs (vg)
22.00

Roast ballotine of cod, artichokes barigoule,
Jerusalem artichoke purée,
Swiss chard, basil
32.00

Plaice, olive oil pomme purée, salted grapes,
rainbow chard, sauce Véronique
28.50

Braised ox cheek, pomme mousseline, pancetta,
sprout tops, red wine jus
27.00

Confit duck leg, pomme Lyonnaise,
pied du mouton mushrooms, chard,
noisette jus
24.00

Lemon sole 500g, meunière
37.00

Roast goose breast, goose leg sausage roll,
fondant potato, grelot onion,
heritage kale, roasting jus
35.00

SIDES

5.00 each

Brussel sprouts, chestnuts & pancetta

Green beans, shallot butter

Roasted Heritage carrots, almonds & coriander

Buttered new potatoes

Pommes frites

Garden salad

GRILL

Sirloin 300g,
green peppercorn or béarnaise
35.00

Herefordshire beef fillet 300g,
green peppercorn or béarnaise
39.00

40 day aged Angus rib-eye 300g,
green peppercorn or béarnaise
35.00

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

Roast turbot, new potatoes,
herbs hollandaise
75.00

Herefordshire dry aged beef Wellington,
black Périgord truffle pomme mousseline,
wild mushrooms, burnt onion, port jus
60.00