

## STARTER

Smoked salmon, pickled cucumber,  
caper-berries, buttered rye  
**13.00**

Leek & potato soup, poached egg,  
black truffle (v)  
**10.00**

Venison carpaccio, textures of parsnip,  
burnt and pickled onion, golden enoki,  
cocoa nibs, honey &  
rosemary dressing  
**13.00**

Duck rilette, smoked duck breast,  
kumquat purée, pickled cranberries,  
toasted sourdough  
**11.50**

Quinoa, broccoli & pomegranate salad,  
burnt orange, pine nuts, tahini,  
calamansi dressing (vg)  
**11.00**

Lobster and scallop tortellini,  
crab & lemon grass bisque  
**17.50**

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

## 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**

## MAINS

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

Gnocchi, smoked tomato, mixed olives, fine herbs (vg)  
**19.00**

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  
**26.00**

Braised ox cheek, pomme mousseline, pancetta,  
sprout tops, red wine jus  
**25.00**

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

Confit duck leg, pomme Lyonnaise,  
pied du mouton mushrooms, heritage kale,  
noisette jus  
**24.00**

## DESSERT

Chocolate marquise, griottine  
**7.50**

Lemon & white chocolate crème brûlée,  
blueberries, pine nut crémeux (v)  
**7.25**

Valrhona 70% chocolate fondant,  
salt caramel centre, malted milk ice cream (v)  
*Allow 12 minutes*  
**9.00**

Peanut & Frangelico parfait, caramelised popcorn,  
milk ice cream, salted caramel  
**8.00**

Ice cream & sorbets selection of the day (v)  
**per scoop 3.25**

Cheese trolley, quince jelly,  
fruit & nut crackers  
**13.00**

## SIDES

**5.00 each**

Pommes frites    Garden salad

Brussels sprouts, pancetta & chestnuts    Buttered new potatoes

Green beans, shallot butter    Roasted Heritage carrots, almonds & coriander