

OYSTERS

Jersey rock oysters,
Merlot shallot vinegar
4.25 each

CAVIAR

*Classic condiments,
wholemeal blinis*

30g French Aquitaine **73.00**

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
24.00

STARTER

Parsnip velouté, parsnip écrasé,
kaffir lime & pomegranate (v)
10.50

Quinoa, broccoli and pomegranate salad,
burnt orange, pine nuts, tahini,
calamansi dressing (vg)
11.50

Oak smoked salmon rilette,
horseradish crème fraîche, buttered rye
14.00

Lobster and scallop raviolo,
crab & lemon grass bisque
17.50

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

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

Chicken liver parfait, quince textures,
sugared walnuts, toasted brioche
13.25

MAIN

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

Gnocchi, smoked tomato, mixed olives,
fine herbs (vg)
21.00

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
26.50

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

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

Lemon sole 500g, meunière
36.00

Roast duck breast, fondant potato, grelot onion,
duck liver, heritage kale, roasting jus
35.00

SIDES

5.00 each

Pommes frites

Garden salad

Buttered new potatoes

Green beans, shallot butter

Roasted Heritage carrots, almonds & coriander

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

Chargrilled Chateaubriand,
chestnut mushroom persillade,
bordelaise & béarnaise
80.00

Braised lamb shoulder, baba ganoush,
harissa potatoes,
tagine jus
75.00