

## OYSTERS

Jersey rock oysters,  
Merlot shallot vinegar  
**4.25 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

Truffled white onion velouté,  
whipped marscapone, charred onion petals (v)  
**12.00**

Tea Cured loch Duarte salmon, avocado,  
pickled ginger, fennel  
**15.00**

Cotswold's white chicken ballotine,  
pickled wild mushrooms, toasted brioche  
**12.00**

Heritage tomato salad, watermelon,  
feta & basil (v)  
**11.50**

Herefordshire beef tartare, egg yolk crèmeux,  
toasted sourdough, Avruga caviar  
**16.00**

Provençale puff pastry tarte aux fine,  
herb salad, olive & black garlic emulsion (vg)  
**14.00**

Duck liver parfait, morello cherry,  
confit almonds, toasted brioche  
**14.00**

## MAIN

Pumpkin risotto, sage, beurre noisette,  
goat's cheese, confit chilli  
**24.00**

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

Roasted pave of cod, sweetcorn velouté, devon crab,  
dill oil, baby fennel  
**32.00**

Pan roasted Gilt sea bream,  
curried mussel pottage, saffron potatoes,  
foraged sea herbs  
**28.00**

Slow cooked pork belly, cauliflower purée,  
chorizo & apple  
**25.00**

Roast cornfed chicken breast, Jerusalem artichoke  
purée, wild mushrooms, charred leeks  
**24.00**

Lemon sole 500g, meunière  
**36.00**

350g Cote de veau, black trompette,  
peppercorn sauce, fine herbs  
**34.00**

## SIDES

**5.00 each**

Pommes frites    Garden salad    French beans, shallot butter

Buttered new potatoes    Roasted heritage carrots, coriander cress

## GRILL

Sirloin 300g,  
green peppercorn or béarnaise  
**35.00**

Herefordshire beef fillet 300g,  
green pepperorn or béarnaise  
**39.00**

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

House smoked fillet of swordfish, salsa verde,  
tomato & harissa fondue  
**36.00**  
*(add extra sauce 2.50)*

## SHARE

Chargrilled tomahawk steak 1.3kg,  
béarnaise & bordelaise sauce  
**125.00**

1kg whole roasted sea bass, fennel,  
herb salad, béarnaise  
**80.00**

Chargrilled Chateaubriand,  
chestnut mushroom persillade,  
bordelaise & béarnaise  
**80.00**

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