

Q BRUNCH

2 courses £65.00

3 courses £70.00

Add free-flowing bubbles
to your meal for £28.00

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, Gruyère,
sauce mousseline*

STARTERS

Cured Loch Duarte salmon
*avocado, pickled ginger,
fennel & orange*

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

Truffled white onion velouté
*whipped mascarpone,
charred onion petals
(vg)*

Provençale puff pastry
Tarte aux Fine
*herb salad, olive & black garlic
emulsion (vg)*

4 Jersey oysters
Merlot & shallot vinegar

**Cotswold's white chicken
ballotine**
*pickled wild mushrooms,
parma ham, toasted sourdough*

MAINS

Half or whole native lobster Thermidor
*pomme frites, garden salad
(£16/£26 supplement)*

Roast corn-fed chicken breast
*Jerusalem artichoke purée, wild mushrooms,
charred leeks*

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

Pumpkin risotto
*sage, beurre noisette, goat's cheese,
confit chilli (v/vg)*

Croque monsieur or madame
garden salad, house dressing

Gnocchi Genovese
*pine nuts, basil, whipped mascarpone,
fried capers (v/vg)*

Quaglino's brunch burger
*Herefordshire beef burger, streaky bacon,
cheddar cheese, pickled gherkins,
roast shallot mayo*

SIDES

£5.00

each

Pommes frites

Garden salad

Buttered new potatoes

Green beans, shallot butter

Roasted heritage carrots

GRILL

Sirloin
(£18 supplement)
roast shallots, bearnaise sauce

DESSERTS

**Dark chocolate marquise,
white chocolate & truffle
ice cream, gold leaf**

**Irish crème brûlée,
espresso crèmeux (v)**

**Green apple, blackberry &
fromage blanc verrine,
spiced almond shortbread**

**Daily selection of homemade
ice cream & sorbets (v)**

Cheese selection