

OYSTERS

Jersey rock oysters,
Merlot shallot vinegar
4.50 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,
apple & cucumber, avocado cream,
baby gem & Marie Rose sauce
28.00

STARTER

Caramelised cauliflower velouté,
cauliflower ceviche, shaved chestnuts (vg)
12.00

Beetroot & orange cured salmon,
dill crème fraîche, cucumber, confit lemon
15.00

Veal carpaccio, parsnip purée,
heritage radish, aged parmesan
13.00

Beetroot & Granny Smith apple salad,
goat's cheese mousse, hazelnut, sorrel (v/vg)
11.50

Venison tartare, slow cooked egg yolk
crémeux, celeriac & apple,
toasted sourdough
16.00

Wild mushroom puff pastry tarte aux fine,
herb salad, truffle &
black garlic emulsion (vg)
14.00

Duck liver parfait, pain d'épices,
pickled pear, toasted brioche
14.00

Seared tuna tataki, wasabi avocado,
charred cucumber, pickled moulis
16.00

MAIN

Delica pumpkin risotto, confit king oyster mushroom,
sage, espelette (v/vg)
25.00

Gnocchi Genovese, pine nuts, basil,
whipped mascarpone, fried capers (v/vg)
24.00

Pan fried wild halibut, Jerusalem artichoke,
Scottish girolles, caramelised shallots
36.00

Pan roasted salmon ballotine, clam & mussel broth,
foraged sea herbs
29.00

Spiced Magret duck breast, black cherry,
leg bon-bon, red endive
30.00

Slow cooked Highland venison, heritage beets,
celeriace purée, coffee & cacao crust, port jus
33.00

Dover sole meunière 600g on the bone
45.00

House smoked fillet of swordfish, salsa verde,
tomato & harissa fondue
36.00

SIDES

5.25 each

Pommes frites Garden salad French beans, shallot butter Buttered new potatoes

Roasted heritage carrots, coriander cress Braised red cabbage, port, cranberry

GRILL

Sirloin 300g,
green peppercorn or béarnaise
36.00

Herefordshire beef fillet 300g,
green peppercorn or béarnaise
39.00

40 day aged Angus rib-eye 300g,
green peppercorn or béarnaise
36.00

350g Cote de veau, black trompette,
peppercorn sauce, fine herbs
37.00

(add extra sauce 2.50)

SHARE

Chargrilled tomahawk steak 1.3kg,
béarnaise & bordelaise sauce, roasted garlic
125.00

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

Chargrilled Chateaubriand,
chestnut mushroom persillade,
bordelaise & béarnaise
80.00

Braised short rib of beef, gratin dauphinois,
wild mushrooms, winter truffle
85.00