

Q BRUNCH

2 courses £38.00

3 courses £42.00

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

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

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

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

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

4 Jersey oysters
Merlot & shallot vinegar

Venison tartare
*slow cooked egg yolk crèmeux,
celeriac & apple, toasted
sourdough*

MAINS

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

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

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

Delica pumpkin risotto
*confit king oyster mushroom, sage,
espelette (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*

SIDE

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£5.05

Pommes frites

Garden salad

Green beans, shallot butter

Buttered new potatoes

Roasted heritage carrots

GRILL

Sirloin
(£18 supplement)
roast shallots, bearnaise sauce

DESSERTS

**Dark chocolate marquise,
hazelnut & Frangelico
ice cream, 23ct gold leaf**

**Vanilla crème brûlée,
Amaretto & cranberry (v)**

**Buttermilk panacotta,
griottines, pistachio mousse,
crème fraîche sorbet (v)**

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

Cheese selection