

## Q BRUNCH

2 courses £33.00

3 courses £38.00

Add free-flowing bubbles  
to your meal for £25.00

## 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

### **Soused mackerel**

*avrugia caviar, foraged sea herbs,  
horseradish emulsion,  
fennel pollen*

### **Buttermilk pancakes**

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

### **Caramelised cauliflower velouté**

*cauliflower ceviche, shaved  
chestnuts (vg)*

### **Beetroot & Granny Smith apple salad**

*goat's cheese mousse, hazelnut,  
sorrel (v/vg)*

### **4 Jersey oysters**

*Merlot & shallot vinegar*

### **Beef tartare**

*confit egg yolk crémeux, bone  
marrow butter, summer truffle*

## 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*

### **White asparagus risotto**

*smoked mozzarella, garden peas & shoots  
(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*

## GRILL

### **300g fillet**

*(£22 supplement)  
roast shallots, bearnaise sauce*

## DESSERTS

**Dark chocolate marquise,  
rose & raspberry sorbet**

**Cherry & white chocolate  
crème brûlée, Kirsch chantilly**

**Strawberry & pistachio verrine,  
fromage blanc & basil sorbet**

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

**Cheese selection**

## SIDES

£5.25 each

Pommes frites    Baby leaf salad    French beans, caramelised shallot butter

Buttered new potatoes    Wilted baby spinach, confit garlic

Roasted heritage carrots, coriander cress