

## OYSTERS

Jersey rock oysters,  
Merlot shallot vinegar  
**4.75 each**

## CAVIAR

*Classic condiments,  
wholemeal blinis*

10g French Aquitaine **32.00**

30g French Aquitaine **78.00**

30g Siberian Baeri **82.00**

30g Oscietra **98.00**

## QUAGLINO'S COCKTAIL

Lobster, langoustine, Atlantic prawns,  
Devon cock crab, apple & cucumber,  
avocado cream, baby gem &  
Marie Rose sauce  
**29.50**

## STARTER

Caramelised cauliflower velouté,  
cauliflower ceviche, shaved chestnuts (v)  
**12.00**

Herefordshire beef tartare,  
confit egg yolk crèmeux, bone marrow butter,  
summer truffle  
**15.50**

Beetroot & Granny Smith apple salad,  
goat's cheese mousse, hazelnut, sorrel (v/vg)  
**12.50**

Chorizo & ricotta tortelloni,  
shaved bottarga, lobster oil  
**16.00**

Soused mackerel, avruga caviar,  
foraged sea herbs, horseradish emulsion,  
fennel pollen  
**16.00**

Marinated Heritage tomatoes, feta,  
watermelon, basil, peach vinaigrette (v/vg)  
**12.50**

Duck liver parfait, pickled raspberry,  
Sauternes jelly, toasted brioche  
**14.50**

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

## MAIN

White asparagus risotto, smoked mozzarella,  
garden peas & shoots (v/vg)  
**25.00**

Gnocchi Genovese, pine nuts, basil,  
whipped mascarpone, fried capers (v/vg)  
**26.00**

Pan fried wild halibut, shiitake dashi, enoki  
mushroom  
**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**

Salt marsh saddle of lamb, celeriac, kalamata olive,  
wakame, basil oil  
**35.00**

Lemon sole meunière 600g on the bone  
**37.00**

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

SIDES  
**5.50 each**

Baby leaf salad (v) French beans, caramelised shallot butter (v/vg) Buttered new potatoes (v/vg)  
Roasted heritage carrots, coriander cress (vg) Pommes frites (vg)

## GRILL

Sirloin 300g,  
green peppercorn or béarnaise  
**36.00**

Herefordshire beef fillet 300g,  
green peppercorn or béarnaise  
**40.00**

40 day aged Angus rib-eye 300g,  
green peppercorn or béarnaise  
**38.00**

40 Day aged Côte de boeuf 450g,  
green peppercorn or béarnaise  
**52.00**  
*(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, summer truffle  
**90.00**