

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**

30g Beluga **200.00**

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

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

Pan fried wild halibut, shiitake dashi, enoki
mushroom
36.00

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

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

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

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)