

Q BRUNCH

2 courses £38.00
3 courses £45.00

Add free-flowing bubbles
to your meal for £28.00

EGGS

Florentine, Royale, Benedict
*Toasted English muffin,
poached egg, hollandaise (v)*

Poached eggs, crushed avocado
Streaky bacon, grilled sourdough

Smoked salmon
*Scrambled eggs, toasted
brioche, chives*

STARTERS

Soused mackerel
*avrug 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 (v)*

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

4 Jersey oysters
Merlot & shallot vinegar

Beef tartare
*confit egg yolk crèmeux, 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

Wild mushroom and truffle toastie
*garden salad, house dressing
add fried egg (£2.50)*

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

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

Quaglino's brunch burger
*Herefordshire beef burger, streaky bacon,
red Leicester, pickled gherkins,
red onion marmalade, Sriracha mayo*

GRILL

Sirloin
(£18 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)

Petit Crottin, celery & apple
salsa, salted almonds,
home-made fruit & nut crackers

SIDES

£5.50 each

Pommes frites Baby leaf salad French beans, caramelised shallot butter
Buttered new potatoes Roasted heritage carrots, coriander cress