

## OYSTERS

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

## CAVIAR

*Classic condiments,  
wholemeal blinis*

10g French Aquitaine **38.00**

30g French Aquitaine **85.00**

30g Siberian Baerii **90.00**

30g Oscietra **105.00**

30g Beluga **225.00**

## QUAGLINO'S COCKTAIL

Lobster, langoustine, Atlantic prawns,  
Devon cock crab, apple & cucumber,  
avocado cream, baby gem &  
Marie Rose sauce  
**30.00**

## STARTER

Roasted parsnip velouté,  
whipped mascarpone, winter truffle,  
confit chestnuts (vg)  
**14.00**

Herefordshire beef tartare,  
oyster & herb emulsion, toasted sourdough  
**17.00**

Beetroot & Granny Smith apple salad,  
goat's cheese mousse, hazelnut, sorrel (v/vg)  
**14.00**

Wild mushroom tortelloni, winter truffle,  
aged parmesan  
**18.00**

Whisky & maple cured salmon, fennel,  
pickled sour apple, cucumber  
**17.00**

Smoked duck & pear salad, red endive,  
kumquat jam  
**14.00**

Duck liver parfait, clementine,  
candied walnuts, toasted brioche  
**16.00**

Gambero Rosso prawn sashimi,  
Avruga caviar, wasabi avocado,  
ponzu dressing  
**19.00**

## MAIN

Saffron risotto, baby turnips, espelette, confit shallot,  
shaved chestnut (v/vg)  
**30.00**

Gnocchi, roasted delicata pumpkin, oyster mushrooms,  
kale crisps (v/vg)  
**29.00**

Pan fried stone bass, Jerusalem artichoke,  
Palourde clams, sauce vierge  
**36.00**

Burnt butter confit halibut, sauce au caviar,  
girolles, foraged sea herbs  
**38.00**

Spiced Magret duck breast, heritage beets, salsify,  
variegated kale, jus gras  
**36.00**

Roasted highland venison, parsnip,  
panfried duck liver, pine nut croustillant  
**37.00**

Lemon sole meunière 600g on the bone  
**44.00**

Slow cooked Gloucester Old Spot belly of pork,  
spiced carrot, black garlic, Grelot onion  
**36.00**

## GRILL

Sirloin 300g,  
green peppercorn or béarnaise  
**38.00**

Herefordshire beef fillet 300g,  
green peppercorn or béarnaise  
**42.00**

40 day aged Angus rib-eye 300g,  
green peppercorn or béarnaise  
**39.00**

40 day aged Cote de boeuf 450g  
green peppercorn or béarnaise  
**54.00**

*(add extra sauce 2.50)*

## SHARE

Chargrilled Tomahawk steak 1.3kg,  
béarnaise & bordelaise sauce, roasted garlic  
**135.00**

Loch Duarte salmon wellington, wilted baby  
spinach, saffron hollandaise  
**95.00**

Chargrilled Chateaubriand,  
chestnut mushroom persillade,  
bordelaise & béarnaise  
**90.00**

Braised short rib of beef, gratin dauphinois,  
wild mushrooms, winter truffle  
**90.00**

## SIDES

Baby leaf salad (v) **5.50 each** French beans, caramelised shallot butter (v/vg) Braised red cabbage, port, cranberries (vg) Buttered new potatoes (v/vg) Pommies frites (vg)