

CAVIAR

*Classic condiments,
wholemeal blinis*

10g French Aquitaine *419 kcal* **38.00**

30g French Aquitaine *540 kcal* **85.00**

30g Siberian Baerii *492 kcal* **90.00**

30g Oscietra *550 kcal* **105.00**

30g Beluga *498 kcal* **225.00**

QUAGLINO'S COCKTAIL

Langoustine, Devon cock crab,
Atlantic prawns, shrimp,
apple & cucumber, avocado cream,
baby gem & Marie Rose sauce *563 kcal*
28.00

STARTER

Roasted parsnip velouté,
whipped mascarpone, spring truffle,
confit chestnuts (vg) *243 kcal*
13.00

Herefordshire beef tartare,
oyster & herb emulsion, toasted sourdough
627 kcal
17.00

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

Wild mushroom tortelloni, spring truffle,
aged parmesan *509 / 1018 kcal*
18.00 / 36.00

Whisky & maple cured salmon, fennel,
pickled sour apple, cucumber *412 kcal*
17.00

Smoked duck & pear salad, red endive,
kumquat jam *458 kcal*
14.00

Duck liver parfait, clementine,
candied walnuts, toasted brioche *596 kcal*
16.00

Gambero Rosso prawn sashimi,
Avruga caviar, wasabi avocado,
ponzu dressing *402 kcal*
19.00

MAIN

Roasted delicata pumpkin ravioli, kale crisps (v/vg)
596 kcal
27.00

Pan fried stone bass, Jerusalem artichoke,
Palourde clams, sauce vierge *741 kcal*
35.00

Line caught cod, herb emulsion,
morel mushrooms,
black truffle, petit pois *842 kcal*
36.00

Roasted Salt Marsh cannon & rack of lamb,
minted watercress emulsion,
asparagus, basil oil
1273 kcal
37.00

Slow cooked Gloucester Old Spot belly of pork,
spiced carrot, black garlic,
Grelot onion *1796 kcal*
36.00

Slow cooked corn-fed chicken breast,
caramelised cauliflower purée,
roasted corn, baby leek *794 kcal*
28.00

SIDES

5.50 each Braised red cabbage, port, cranberries (vg) *170 kcal* / French beans, caramelised shallot butter (v/vg) *150 kcal*

GRILL

40 day dry aged Sirloin 300g *1300 kcal*
38.00

Herefordshire beef fillet 300g *1080 kcal*
42.00

40 day dry aged Angus rib-eye 300g *1366 kcal*
39.00

40 day dry aged Cote de boeuf 450g *1126 kcal*
54.00

Add sauce 242 kcal **2.50**
(*green peppercorn, béarnaise, bordelaise*)

Add foie gras 224 kcal **10.00**

SHARE

Chargrilled Tomahawk steak 1.3kg,
béarnaise & bordelaise sauce, roasted garlic
2109 kcal sharing
135.00

Chargrilled Chateaubriand,
chestnut mushroom persillade,
bordelaise & béarnaise
1810 kcal sharing
90.00

Braised short rib of beef, gratin dauphinois,
wild mushrooms, spring truffle
2007 kcal sharing
92.00

Baby leaf salad (v) *171 kcal* / Buttered new potatoes (vg) *294 kcal*