

## STARTER

Smoked salmon, pickled cucumber,  
caper-berries, buttered rye  
**13.00**

Leek & potato soup, poached egg,  
black truffle (v)  
**10.00**

Venison carpaccio, textures of parsnip,  
burnt and pickled onion, golden enoki,  
cocoa nibs, honey &  
rosemary dressing  
**13.00**

Duck rilette, smoked duck breast,  
kumquat purée, pickled cranberries,  
toasted sourdough  
**11.50**

Quinoa, broccoli & pomegranate salad,  
burnt orange, pine nuts, tahini,  
calamansi dressing (vg)  
**11.00**

Lobster and scallop tortellini,  
crab & lemon grass bisque  
**17.50**

Heritage beetroot salad, whipped goat's cheese,  
beetroot & raspberry textures,  
gingerbread crisp  
**12.00**

## CAVIAR

*Classic condiments,  
wholemeal blinis*

30g Siberian Baeri **75.00**

30g Oscietra **95.00**

30g Beluga **200.00**

## QUAGLINO'S COCKTAIL

Crevettes, Atlantic prawns,  
Devon crab, lobster, mango &  
cucumber salsa, avocado cream,  
baby gem & Marie Rose sauce  
**26.00**

## MAINS

Wild mushroom & black truffle risotto,  
pickled walnut, aged parmesan, fine herbs  
**26.00**

Gnocchi, smoked tomato, mixed olives, fine herbs (vg)  
**19.00**

Roast ballotine of cod, artichokes barigoule,  
Jerusalem artichoke purée, Swiss chard, basil  
**32.00**

Plaice, olive oil pomme purée, salted grapes,  
rainbow chard, sauce Véronique  
**26.00**

Braised ox cheek, pomme mousseline, pancetta,  
sprout tops, red wine jus  
**25.00**

40 day aged Angus sirloin 300g,  
green peppercorn or béarnaise  
**33.00**

Confit duck leg, pomme Lyonnaise,  
pied du mouton mushrooms, heritage kale,  
noisette jus  
**24.00**

## DESSERT

Chocolate marquise, griottine  
**7.50**

Lemon & white chocolate crème brûlée,  
blueberries, pine nut crémeux (v)  
**7.25**

Valrhona 70% chocolate fondant,  
salt caramel centre, malted milk ice cream (v)  
*Allow 12 minutes*  
**9.00**

Peanut & Frangelico parfait, caramelised popcorn,  
milk ice cream, salted caramel  
**8.00**

Ice cream & sorbets selection of the day (v)  
**per scoop 3.25**

Cheese trolley, quince jelly,  
fruit & nut crackers  
**13.00**

## SIDES

**5.00 each**

Pommes frites    Garden salad

Brussels sprouts, pancetta & chestnuts    Buttered new potatoes

Green beans, shallot butter    Roasted Heritage carrots, almonds & coriander

## OYSTER

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

Jersey oysters Rockefeller,  
foraged sea herbs  
**4.50 each**

## CAVIAR

*Classic condiments,  
wholemeal blinis*

30g Siberian Baeri **75.00**

30g Oscietra **95.00**

30g Beluga **200.00**

## QUAGLINO'S COCKTAIL

Crevettes, Atlantic prawns, Devon crab,  
lobster, mango & cucumber salsa,  
avocado cream, baby gem &  
Marie Rose sauce  
**26.00**

## STARTER

Leek & potato soup, poached egg,  
black truffle (v)  
**12.00**

Quinoa, broccoli and pomegranate salad,  
burnt orange, pine nuts, tahini,  
calamansi dressing (vg)  
**12.50**

Smoked salmon, pickled cucumber,  
caper-berries, buttered rye  
**14.50**

Heritage beetroot salad,  
whipped goat's cheese, beetroot &  
raspberry textures, gingerbread crisp  
**12.00**

Lobster and scallop tortellini,  
crab & lemon grass bisque  
**17.50**

Duck rilette, smoked duck breast,  
kumquat purée, pickled cranberries,  
toasted sourdough  
**12.00**

Venison carpaccio, textures of parsnip,  
burnt and pickled onion, golden enoki,  
cocoa nibs, honey &  
rosemary dressing  
**14.00**

## MAIN

Wild mushroom & black truffle risotto,  
pickled walnut, aged parmesan, fine herbs  
**26.00**

Gnocchi, smoked tomato, mixed olives,  
fine herbs (vg)  
**22.00**

Roast ballotine of cod, artichokes barigoule,  
Jerusalem artichoke purée,  
Swiss chard, basil  
**32.00**

Plaice, olive oil pomme purée, salted grapes,  
rainbow chard, sauce Véronique  
**28.50**

Braised ox cheek, pomme mousseline, pancetta,  
sprout tops, red wine jus  
**27.00**

Confit duck leg, pomme Lyonnaise,  
pied du mouton mushrooms, chard,  
noisette jus  
**24.00**

Lemon sole 500g, meunière  
**37.00**

Roast goose breast, goose leg sausage roll,  
fondant potato, grelot onion,  
heritage kale, roasting jus  
**35.00**

## SIDES

**5.00 each**

Brussel sprouts, chestnuts & pancetta

Green beans, shallot butter

Roasted Heritage carrots, almonds & coriander

Buttered new potatoes

Pommes frites

Garden salad

## GRILL

Sirloin 300g,  
green peppercorn or béarnaise  
**35.00**

Herefordshire beef fillet 300g,  
green peppercorn or béarnaise  
**39.00**

40 day aged Angus rib-eye 300g,  
green peppercorn or béarnaise  
**35.00**

Tuna loin steak, aubergine caviar,  
lemon & olive dressing  
**36.00**  
*(add extra sauce 2.50)*

## SHARE

Chargrilled Tomahawk steak (1.3kg),  
bordelaise & béarnaise  
**125.00**

Roast turbot, new potatoes,  
herbs hollandaise  
**75.00**

Herefordshire dry aged beef Wellington,  
black Périgord truffle pomme mousseline,  
wild mushrooms, burnt onion, port jus  
**60.00**

# QUAGLINO'S

## DESSERTS & CHEESE

Pineapple carpaccio, coconut mousse, Alphonso mango, bergamot jelly (vg)  
**9.00**

Lemon & white chocolate crème brûlée, blueberries, pine nut crémeux (v)  
**8.25**

Chocolate marquise, griottine  
**9.00**

Tonka bean pannacotta, blackberries, Sablé Breton, lime sorbet  
**8.00**

Valrhona dark chocolate delice, gold leaf, coffee espuma, praline ice-cream  
**9.00**

Ice cream & sorbets – selection of the day (v)  
**per scoop 3.25**

Cheese trolley, quince jelly, fruit & nut crackers  
**13.00**

For allergen ingredient information please ask a member of staff.  
Please note however, that despite our best efforts traces of allergens  
may be present in our dishes.