

OYSTER

Colchester island rock oysters,
shallot vinegar & condiment

4.00 each

Nduja devilled oysters, vermouth gratin

4.50 each

"FRUITS DE MER"

Seafood platter for two

Crab, prawns, scallops, oysters
& seaweed tartare

44.00

add 10g French Aquitaine caviar

£25 supplement

CAVIAR

Classic condiments, wholemeal blinis

10g French Aquitaine **29.00**

30g French Aquitaine **73.00**

30g Siberian Baeri **75.00**

30g Oscietra **95.00**

30g Beluga **200.00**

QUAGLINO'S COCKTAIL

Sea salt & seaweed butter cracker

Prawns, Devon cock crab, langoustine,
lobster, baby gem, watercress,
radish & Marie Rose sauce

16.00

STARTER

Jerusalem artichoke velouté,
sautéed wild mushrooms,
rosemary & Camembert croquette

9.50

English green asparagus, mollet fried hens egg,
Curried sour cream, fresh herbs

14.00

Endive & escarole, Fourme d'Ambert,
Port poached pears, toasted walnuts

9.50

Burrata, Nutbourne heritage tomato,
baby basil, taggiasca olives

13.00

Harissa & agave glazed aubergine, coconut,
peanuts & pulses tabbouleh

11.50

Scallops tartare, green apple, daikon,
Avruga caviar, crispy seaweed

16.00

Citrus salmon gravlax, pickled rhubarb
grilled baby gem, calamansi

14.00

Duck liver parfait, Matbucha Moroccan
chutney & Za'atar brioche

14.00

Hand chopped beef tartare,
smoked rosemary aioli,
sea salt crackers

12.00

MAIN

Wild mushroom "Orzo Mantecato",
king oyster mushrooms, watercress,
shaved tête de Moine

18.50

Truffle & goats cheese agnolotti, baby artichoke,
pine nuts, parmesan emulsion

20.00

Roasted stone bass, fennel purée, chilli garlic,
monks beard, sauce vierge

25.00

Pan fried cod, herb crushed potatoes,
brown shrimps & caper berry grenobloise

24.00

Dover sole 500g, meunière

38.00

Roasted Guinea fowl morel & tarragon sauce
sprouting broccoli

26.00

Roasted rump of lamb, garden peas & mint,
pointed cabbage, lemon curd

25.00

Côte de veau, shimeji mushroom persillade,
herbed buttermilk emulsion

35.00

GRILL

Swordfish, aubergine caviar,
lemon & olive dressing

26.00

Sirloin 300g, charred piquillo pepper,
chimichurri

34.00

Herefordshire beef fillet 300g,
green peppercorn or béarnaise

39.00

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

34.00

SHARE

Roast turbot, grilled asparagus,
herbs hollandaise

75.00

Chargrilled Chateaubriand,
chestnut mushroom persillade,
bordelaise & béarnaise

80.00

Slow cooked shoulder of lamb, baba ganoush,
harissa crushed potatoes,
labneh, tagine jus

62.00

SIDES

5.00 each

Wilted young spinach

Pommes frites

Tenderstem broccoli, fresh chilli, crispy shallots

Heritage tomatoes & onion salad

Mixed baby leaves

Mousseline potato

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. A discretionary £3 per person music charge will be added to your final bill, except Mondays.