

QUAGLINOS

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STARTERS

CLASSIC COCKTAIL

Atlantic prawns, shrimp, baby gem & Marie Rose sauce *413 kcal*
18.50

QUAGLINO'S COCKTAIL

Lobster, langoustine, Devon cock crab, Atlantic prawns, shrimp, apple & cucumber, avocado cream, baby gem & Marie Rose sauce *563 kcal*
36.00

Spiced carrot & coconut velouté, whipped mascarpone, roasted baby carrot (v/vg) *326 kcal*
12.00

Yellowfin tuna tartare, avocado emulsion, pickled cucumber & apple, seaweed cracker, Tobiko caviar *233 kcal*
19.00

Dressed Devonshire crab, crab & ricotta tortelloni, lobster bisque *597 kcal*
18.00

Red wine braised Oxtail & potato tart, confit shallot, parsley persillade *659 kcal*
16.00

Herefordshire beef tartare, confit egg yolk, roasted bone marrow, toasted sourdough *885 kcal*
17.00

Duck liver parfait, spiced pickled pear, candied walnuts, pain d'épice, toasted brioche *662 kcal*
17.00

Whisky & maple cured salmon, fennel, pickled mooli, cucumber, horseradish cream *412 kcal*
17.00

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

CAVIAR

Classic condiments, wholemeal blinis

10g French Aquitaine *419 kcal* **30.00**

30g French Aquitaine *510 kcal* **90.00**

30g Siberian Baerii *492 kcal* **100.00**

30g Oscietra *550 kcal* **115.00**

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

MAINS

Pan fried halibut supreme, brown shrimp grenobloise, caramelised cauliflower purée, Avruga caviar, foraged sea herbs *813 kcal*
38.00

Pumpkin & squash tortelloni, sage crisps, toasted pine nuts, wilted baby spinach (v/vg) *596 kcal*
28.00

Line caught fillet of cod, chorizo & apple jam, chargrilled octopus *926 kcal*
36.00

Roasted corn-fed chicken breast, black garlic & truffle emulsion, mushrooms & grilled edamame, tarragon beurre blanc *1095 kcal*
33.00

Wild mushroom & winter truffle risotto, cep cream, 30 month aged parmesan (v/vg) *1230 kcal*
30.00

Roasted Highland venison fillet, celeriac, juniper spiced jus, Roscoff onion fondant *721 kcal*
37.00

Dover sole meunière 600g on the bone *1240 kcal*
65.00

Pan fried Magret Gras female duck breast, confit leg, seared duck liver, mandarin marmalade *814 kcal*
36.00

GRILL

40 day dry aged Sirloin 300g *1300 kcal*
39.00

40 day dry aged Angus rib-eye 300g *1366 kcal*
41.00

Herefordshire beef fillet 300g *1080 kcal*
45.00

Add sauce (green peppercorn, béarnaise, bordelaise) *242 kcal* **3.00**

SHARE

Chargrilled dry aged Tomahawk steak 1.3kg, béarnaise & bordelaise sauce, roasted garlic *2109 kcal sharing*
145.00

Chargrilled Chateaubriand 600g, chestnut mushroom persillade, bordelaise & béarnaise *1810 kcal sharing*
98.00

Whole roasted 1kg turbot, saffron potatoes, wilted baby spinach, hollandaise *1937 kcal sharing*
105.00

SIDES

6.00 each Pommes frites (vg) *672 kcal* / Port braised red cabbage, Granny Smith apple (v/vg) *180 kcal* / Baby leaf salad (v) *171 kcal*

7.00 each Truffle pomme mousseline (v) *298 kcal* / French beans, caramelised shallot butter (v/vg) *150 kcal*

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill. We are a cashless venue.