

QUAGLINO'S

LUNCH CHAMPAGNE LUNCH

2 courses £42.00 / 3 courses £50.00
Additional Bottomless Champagne 80pp

STARTERS

- Spiced carrot & coconut velouté, whipped mascarpone, roasted baby carrot (vg) 326 kcal
- Beetroot & Granny Smith apple salad, goat's cheese mousse, hazelnut, sorrel (v/vg) 627 kcal
- Whisky & maple cured salmon, fennel, pickled mooli, cucumber, horseradish cream 412 kcal
- Duck liver parfait, spiced pickled pear, candied walnuts, pain d'épice, toasted brioche 652 kcal
- Herefordshire beef tartare, confit egg yolk, roasted bone marrow, toasted sourdough 885 kcal

MAINS

- Wild mushroom & winter truffle risotto, cep cream, 30 month aged parmesan (v/vg) 1230 kcal
- Dover sole meunière 600g on the bone (£15.00 supplement) 1240 kcal
- Line caught fillet of cod, chorizo & apple jam, chargrilled octopus (£8.00 supplement) 926 kcal
- Roasted bronze turkey breast, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus 1201 kcal
- Chargrilled Tomahawk steak 1.4kg (£30.00 supplement per person), duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus (to share for 2) 2007 kcal pp sharing
- Roast 28-day aged Hereford beef rib-eye (£5.00 supplement), duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus 1116 kcal

SIDES

£6.00

- Baby leaf salad (v) 171 kcal Duck fat potatoes 443 kcal Port braised red cabbage, Granny Smith apple (v/vg) 180 kcal

DESSERTS

- Dark chocolate marquise, clementine sorbet, 23ct gold leaf 598 kcal
- Apple & Calvados crème brûlée, macadamia crèmeux (v) 626 kcal
- Valrhona chocolate raspberry fondant, Tonka bean ice cream(v) 780 kcal
Allow 12 minutes
- Daily selection of home-made ice cream & sorbets 360 kcal per scoop
- Cheese selection, quince jelly & seeded crackers (£8 supplement) 437 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.

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Prices are inclusive of VAT @ 20%.