



QUAGLINO'S

SOUPS AND STARTERS

Wild mushroom and truffle soup	7.00
Goat's cheese tart, caramelised onions	7.50
Mushrooms on toast	7.50
Soupe de poisson, rouille and gruyere.....	8.00
Escargots de Bourgogne à l'ail	7.50
Sardines on toast, coddled egg dressing.....	8.50
Moules a' ala crème	main 14.50 9.50
Steak tartare, rocket salad	main 15.50 10.50
Severn and Wye smoked salmon	10.50
Crayfish cocktail, sauce Marie Rose	10.50
Carpaccio of beef, rocket & parmesan.....	10.50
Terrine of foie gras and duck rilette, onion chutney, toasted brioche	11.50
Seared scallops, pancetta and creamed artichoke	12.00
Seared foie gras, caramelised apples, Maidera jus	12.50

SALADS

Endive, walnut, Roquefort, sauce Dijonnaise..	11.50 7.50
Nicoise, tuna, gem, green beans, boiled egg..	12.50 8.50
Caesar, smoked chicken.....	13.50 9.00
Lobster, mango, ratte potato & cos, sauce	14.50

CRUSTACEA

We do not recommend the consumption of spirits with crustacea			
Oysters	Rock	Prestige	Falmouth Bay Native
Per 6.....	9.00.....	10.50.....	11.00
Per 9.....	13.00.....	15.50.....	16.00
Per 12.....	17.50.....	19.50.....	21.50
Selection of 3 oysters.....6.50			
Oysters and chorizo sausages.....10.00			
Potted shrimps, melba toast.....11.50			
Crustacea served in the shell except for dressed crab			
Dressed crab, mirin and soy.....13.50			
Crab mayonnaise.....13.50			
Langoustines mayonnaise.....32.00.....18.00			
Lobster mayonnaise.....32.00.....18.00			

CAVIAR

Our caviar is only selected from sustainable sources in France and Italy. Served traditionally garnished – warm blinis, chopped egg, shallots and crème fraiche	
Calvisius – Italy, 30 grams	42.50
Aquitaine – France 30 grams	49.50

FOR TWO

Three bird roast – pigeon, duck, pheasant, game chips and bread sauce	20.00 per person
Chateaubriand grillé, sauce Béarnaise, pomme frites	26.00 per person
Plateau de Fruits de Mer	34.00 per person
Plateau de Fruits de Mer with lobster	48.00 per person

GRILL

Cumberland sausages, mash, onion gravy.....	12.50
Quaglino's hamburger, chips and salad.....	13.50
Corn fed chicken breast à la Kiev	16.50
Darne of Scottish salmon sauce Hollandaise.....	17.50
Rib-eye steak, sauce Béarnaise	20.00

MEAT

Short rib of beef, braised à la Niçoise in white wine, tomato and orange	15.50
Confit duck leg, lentil du puy, honey glazed parsnips ...	15.50
Calves liver, Alsace bacon and onion gravy	17.50
Salt marsh lamb rump, pommes sarladaises, rosemary	18.50
Fillet steak 'Rossini' foie gras and truffles	24.50

GAME

Braised rabbit leg, roast courgettes, girolles	17.00
Red leg partridge, Savoy cabbage, bacon and junipers	17.50
Peppered venison steak, bubble and squeak, red currant jus.....	18.00

FISH

Haddock and chips, sauce tartare.....	12.50
Salmon and sole cake, pousse and chive butter.....	16.00
Lobster Thermidor	whole 33.00 half 19.00
Grilled sea bream, pepperonata, saffron potatoes	17.00
Skate filet, salsify, chanterelles, caper butter	18.00
Poached halibut, spinach, saffron and mussel broth	21.00
Fillets of lemon sole à la meuniere.....	22.50

PASTA AND VEGETARIAN

Tagliatelli, pesto, rocket and roast tomato.....	11.50
Roasted red pepper, spiced aubergine, sauce bois boudran.....	11.50
Artichoke tortellini, gorgonzola cream sauce.....	12.50
Wild mushroom and spinach croustade, poached hen's egg, sauce Hollandaise.....	12.50

SIDE DISHES

Charlotte potatoes, mint.....	3.50	Mashed potato	3.50
French beans	3.50	Pommes frites maison.....	3.50
Chantennay carrots.....	3.50	Tomato and shallot salad	4.00
Leaf Spinach	4.00	Rocket and Parmesan salad	5.50



QUAGLINO'S

DESSERTS

Vanilla ice cream, warm Valhrona chocolate sauce	6.00	Steamed plum pudding, rum sauce, brandy butter	6.50
Crème Brûlée à la vanille	6.50	Coconut rice pudding, mango and chilli sorbet.....	6.50
Crème caramel crêpe dentelle	6.50	White chocolate and hazelnut cheesecake, plum compote	6.50
Souffle du jour	6.50	Apple parfait, warm Eccles cakes, clotted cream	6.50
Passion fruit Pavlova	6.50	Pear and ginger tart tatin, pain de epice ice cream	6.50

FOR TWO

Gourmandise au chocolat – chocolate fondue, fresh fruits, strawberries, Cape gooseberry, kiwi, banana, biscotti, marshmallows and pastries.....	16.00
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SELECTION OF CHEESES

Three cheeses	8.00
Five cheeses.....	14.00

Brie de Meaux

Cow's milk cheese from the Île de France region, slightly sweet soft rind and a flavour of straw and farmyard.

Roquefort Papillon

Ewe's milk cheese, intense yet balanced blue cheese, slightly salty, perfect with a glass of Sauternes.

Chaource

Cow's milk cheese from Burgundy, white bloomy rind, grainy yet creamy with balancing acidity.

Comté Fruitière 11 Mois

Cow's milk cheese aged for 11 months in the Jura mountains a hard cheese with a nutty, slightly fruity lingering flavour.

Valançay

Goat's milk cheese from the Massif Central, covered in a mix of ash and salt, mild tangy and smooth.

CHEESE WINE SELECTION

	175ml Glass	Bottle
2004 Cotes du Rhone Villages Laudun, Chateau Courac, France	5.25	21.50
2004 Pomerol, Jean-Pierre Moueix, Bordeaux, France	7.50	29.50

DESSERT WINE SELECTION

	100ml Glass	Bottle
2003 Muscat de Frontignan 'Les Capitelles' Maurel Vedeau (50cl)	4.50	20.00
2003 Moscatel Vendanges Tardives Bodegas Chivite, Navarre, Spain (37.5cl)	9.00	32.00
2003 Riesling Zeltinger Sonnenuhr Spatlese Selbach Oster (75cl)	5.25	35.00
2001 Vin Santo Tegrino, Cantina Leonardo Tuscany, Italy (50cl).....	6.00	40.00
1999 Chateau Liot, Sauternes (75cl)	7.00	49.00
2003 Moscatel Vendanges Tardives, Bodegas Chivite, Navarre, Spain (37.5cl).....	9.00	32.00
1998 Tokaji 5 Puttonyons, Disznoko, Hungary (50cl)		54.00

PORT

2000 Graham's Late Bottled Vintage	4.50	28.00
10YO Graham's Tawny.....	5.50	38.00
1989 Warre's Quinta de Cavadinha	7.00	52.50
1985 Dow's Vintage Port (37.5cl).....		55.00

MADEIRA

10yo Blandy's Malmsey (50cl)	6.00	26.00
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SHERRY

Hidalgo Manzanilla La Gitana Sherry (50cl).....	4.50	19.00
Lustau Dry Oloroso (37.5cl)	5.75	21.00
Lustau Pedro Ximenez Single Cask Murillo (75cl)	7.00	47.00

LIQUEUR COFFEES

Irish Coffee.....	6.50	Café Parisian.....	6.50
Italian Coffee.....	6.50	Jamaican Coffee	6.50

COFFEE (FAIR-TRADE) AND TEA / TISANE

Espresso	2.50	Fresh mint	2.50
Americano.....	2.50	Earl Grey	2.50
Café Latte	2.75	Camomil	2.50
Double espresso	2.75	Green tea	2.50
Cappuccino	2.75	Darjeeling	2.50