



QUAGLINO'S

LUNCH

SOUPS AND STARTERS

Palestine soup.....	7.00
Mushrooms on toast	7.50
Soupe de poisson, rouille and gruyère	7.50
Escargots de Bourgogne à l'ail	7.50
Moules à la crème.....	main 14.50 9.50
Steak tartare, pea shoot salad	main 14.50 9.50
Severn and Wye smoked salmon	10.00
Crayfish cocktail, sauce Marie Rose.....	10.50
Carpaccio of beef, rocket and Parmesan	10.50
Seared scallops, pancetta, tomato and pea shoot salad.....	11.50
Seared foie gras, caramelised apples, Madeira jus	12.50

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.....	10.50		
Crustacea served in the shell except for dressed crab			
Dressed crab, mirin and soy	13.50		
Crab mayonnaise	13.50		
Langoustines mayonnaise	31.00	17.00
Lobster mayonnaise.....	31.00	17.00

SALADS

Buffalo mozzarella, artichoke and rocket.....	11.50	7.50
Niçoise, tuna, gem, green beans, boiled egg ..	12.50	8.50
Caesar, smoked chicken	13.50	9.00
Lobster, mango, ratte potato, gem and sauce vert	14.50		

CAVIAR

Our caviar is only selected from sustainable sources in France and Italy. Served traditionally garnished – warm blinis, chopped egg, shallots and crème fraîche

Calvisius – Italy, 30 grams	42.50
Aquitaine – France 30 grams	49.50

GRILL

Cumberland sausages, mash, onion gravy	10.50
Quaglino's hamburger, chips and salad	12.50
Grilled poussin, tarragon and lemon butter	16.50
Loch Duart salmon sauce Hollandaise	16.50
Rib-eye steak, sauce Béarnaise	18.00

FISH

Salmon and spring onion cake, pousse, poached egg ..	16.00
Lobster Thermidor.....	whole 33.00half 19.00
Whole baked sea bass, wild mushroom stuffing, braised fennel	17.00
Poached halibut, spinach, saffron and mussel broth ...	21.00
Whole grilled Lemon sole, Morecambe bay shrimps ...	22.50

MEAT

Short rib of beef, braised à la Niçoise in white wine, tomato and orange.....	15.50
Salt marsh lamb rump, sweet breads, haricots blanc	17.50
Fillet steak 'Rossini' foie gras and truffles	23.50

PASTA AND VEGETARIAN

Tagliatelli, pesto, rocket and roast tomato	11.50
Spring onion and Roquefort cake, poached egg.....	11.50
Goats cheese and sweet pepper torteloni, basil cream	12.50
Wild mushroom and spinach croustade, poached hen's egg, sauce Hollandaise.....	12.50

GAME

Braised rabbit leg, broad beans, peas and girolles.....	15.00
Denham Estate venison saddle, braised red cabbage ..	21.00

RARE BREED OF THE WEEK - WHITE PARK BEEF

White Park beef has a long and illustrious history. It is named as the breed of beef that King James 1 knighted, after a particularly splendid meal, to give us the cut Sir-loin. Over the course of the week we will be using various cuts and preparations in a daily special dish to showcase this delicious beef. Please ask your waiter for today's dish.

FOR TWO

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

MENU PRIX FIXE

Starters	Main course	Dessert
Spiced parsnip soup	Charcoal grilled Loch Duart salmon, spinach, sauce Hollandaise	Iced peach parfait
Prawn cocktail, sauce Marie Rose	Confit duck leg, dauphinoise potato, green beans	Glazed lemon tart
Morris Gold black pudding, bacon and chorizo salad, poached egg	Roast guinea fowl, pomme fondant, green peppercorn sauce	Crème Brûlée à la vanille
Crevettes sautées, garlic and chilli	Red leg partridge, Savoy cabbage, bacon and junipers	Chocolate fondant, mandarin sorbet
Middle White pork rillettes, pickled walnuts	Seared tuna, caponata, new potatoes	Roquefort Papillon, grapes and walnut bread
Goat's cheese tart, caramelised onions	Crêpe ratatouille, gruyère cheese	Apple and prune sponge, clotted cream

2 courses 14.50 3 courses 17.50 Monday to Sunday lunch

SIDE DISHES

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

17.5% VAT INCLUDED 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED

Book a table online at www.quaglinos.co.uk



QUAGLINO'S

DESSERTS

Vanilla ice cream, warm Valrhona chocolate sauce 6.00	Chocolate fondant, mandarin sorbet..... 6.50
Crème brûlée à la vanille 6.50	Roasted pear, caramel ice cream, warm Madeleine..... 6.50
Crème caramel, crêpe dentelle 6.50	Apple, sultana and hazelnut turnover, clotted cream..... 6.50
Soufflé du jour 6.50	Almond milk pannacotta, quince compote 6.50
Passion fruit Pavlova 6.50	Chocolate chip cookie parfait, coffee foam..... 6.50

FOR TWO

Gourmandise au chocolat – chocolate fondue, fresh fruits, biscotti, marshmallows and pastries 16.00

SELECTION OF CHEESES

Three cheeses..... 7.50
Five cheeses 12.50

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.

Valençay

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 (37.5cl).....	7.00	24.00
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
1983 Dow's Vintage Port (75cl).....		85.00

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	Camomile..... 2.50
Double espresso..... 2.75	Green tea..... 2.50
Cappuccino..... 2.75	Darjeeling..... 2.50