



# QUAGLINO'S

## entrées

<b>jerusalem artichoke</b> soup 7.50	<b>goose rilette</b> cranberry sauce 10.00
<b>lobster bisque</b> cognac cream 8.50	<b>severn &amp; wye smoked salmon</b> horseradish chantilly 12.50
<b>bang bang chicken</b> pickled vegetables, peanut dressing 8.50	<b>dressed cornish crab</b> brown crab on toast 14.00
<b>red, golden &amp; candied beetroot</b> goats curd, hazelnut pesto 9.50	<b>sautéed foie gras</b> golden sultana & white grape dressing 13.00
<b>tomato &amp; mozzarella</b> red onions & basil 8.50	<b>fillet steak tartare</b> melba toast small 13.50 / large with pommes frites 19.50
<b>mulled wine poached pear</b> stilton salad, toasted walnuts 9.50	<b>seared scallops</b> parsley butter & gremolata 16.00
<b>caesar salad</b> anchovies, croutons 9.50	<b>quaglino's cocktail</b> crayfish, king prawn & shrimp, gem lettuce 14.50

## from the crustacea counter

<b>west mersea native oysters</b> 3.25 each	<b>west mersea rock oysters</b> 2.25 each
<b>scottish langoustines</b> served in the shell, mayonnaise 19.50 / 28.50	<b>fruits de mer</b> (langoustines, clams, crab, prawns, mussels, oysters) serves two 38.50 <b>with lobster (half) 46.50</b>

subject to market availability – we do not recommend the consumption of spirits with crustacea platters or oysters

## fish

<b>smoked &amp; poached salmon fishcake</b> baby spinach, dill beurre blanc 14.50
<b>fish &amp; chips</b> crushed peas, tartare sauce 15.50
<b>pan fried fillet of sea trout</b> creamed leeks, sauté potatoes & red wine sauce 19.00
<b>pan fried sea bass</b> pepperade, saffron mash, saffron oil 21.50
<b>12-14oz dover sole</b> meuniere 31.50

## meat

<b>breast of chicken curry</b> pilau rice, naan bread & pickles 17.50
<b>rump of lamb</b> wild mushroom & potato ragout 21.50
<b>cote de veau</b> veal, pommes purée, herb butter 24.50
<b>peppered fillet of aged beef</b> pommes frites, peppercorn sauce 29.50
<b>confit duck</b> sweet mustard & spring onion dressed potatoes 18.50
<b>loin of venison</b> pickled red cabbage, juniper jus 24.50

## pasta & rice

<b>fresh linguine</b> roasted butternut squash & sage 15.00
<b>spinach &amp; ricotta cannelloni</b> parmesan cream 15.00
<b>risotto</b> wild mushroom & chesnuts 15.00

## side dishes

pommes frites	3.75
pommes purée	3.75
market vegetable	3.75
buttered new potatoes	3.75
green beans	3.75
<b>tomato &amp; red onion salad</b>	4.00
rocket & parmesan, aged balsamic	5.50

## from the grill

our steaks are cut from aged hereford beef, chargrilled to order, with a choice of either béarnaise, peppercorn or bordelaise sauce

<b>sirloin 10oz, dry aged</b> 24.00	<b>rib eye, 8oz</b> 23.00
<b>darne of salmon</b> fennel, hollandaise sauce 16.00	<b>grilled lobster</b> pommes frites, hollandaise sauce 32.50

Prices include VAT at 20%.

A discretionary service charge of 12.5% will be added to your bill.