

## GATSBY BRUNCH

2 courses £36.00

3 courses £40.00

Add free-flowing bubbles for £25.00,  
or champagne for £43.00  
to your meal

## EGGS

**Florentine, Royal, Benedict**  
*Toasted English muffin,  
poached egg, hollandaise*

**Smoked salmon**  
*Scrambled eggs, toasted  
brioche, chives*

**Poached eggs, crushed avocado**  
*Streaky bacon, grilled sourdough*

**Omelette Arnold Bennett**  
*Poached smoked haddock, gruyere,  
sauce mousseline*

## STARTERS

**Quaglino's cocktail**  
*Native lobster, wild Atlantic  
prawns, Devon crab, avocado,  
mango, cucumber salsa  
(£10 supplement)*

**Buttermilk pancakes**  
*Vanilla crème fraîche, berries,  
streaky bacon, maple syrup*

**Celeriac velouté**  
*Celeriac velouté, trompette  
mushroom, black truffle*

**Quinoa, broccoli,  
orange & pomegranate salad**  
*Pine nuts, coriander,  
tahini & lemon dressing*

**4 Jersey oysters**  
*Merlot & shallot vinegar*

**Pork rilette,**  
*burnt apple, apple celery &  
walnut salad, toasted sourdough*

## MAINS

**Half or whole native lobster Thermidor**  
*Pomme frites, garden salad  
(£10/£20 supplement)*

**Roast Cotswold's chicken breast**  
*Creamy polenta, wild mushrooms, jus gras*

**Pan roast gilt head sea bream**  
*pomme mousseline, foraged sea herbs,  
Champagne beurre blanc*

**Wild mushroom & autumn truffle risotto**  
*Pickled walnut, aged parmesan, fine herbs*

**Bubble & Squeak**  
*Roast butternut squash purée, cavolo nero,  
shaved chestnuts*

**Croque monsieur or madame**  
*Garden salad, house dressing*

**Quaglino's brunch burger**  
*Herefordshire beef burger, streaky bacon,  
cheddar cheese, pickled gherkins,  
roast shallot mayo*

## GRILL

**Sirloin/Ribeye (£12 supplement)**

**Fillet (£18 supplement)**  
*Roast shallots, bearnaise sauce*

## DESSERTS

**Peanut butter & banana  
chocolate tart**

**Dark chocolate marquise,  
griottine**

**Spiced orange crème brûlée**

**Lemon sherbet**

**Daily selection of homemade ice  
cream & sorbets**

**Cheese selection  
(£4 supplement)**

## SIDES

£5.00 each

Pommes frites    Roast heritage carrots, almonds & coriander  
Garden salad    Buttered new potatoes    Green beans, shallot butter

For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes.

Eating undercooked meat and fish increases the risk of food borne illness. Discretionary 12.5% service charge will be applied to your bill