

## Q 50s BRUNCH

(SAMPLE MENU)

2 courses £40.00

3 courses £45.00

Add free-flowing bubbles for £27.00,  
or champagne for £60.00 to your meal

## EGGS

### **Florentine, Royal, Benedict**

*Toasted English muffin,  
poached egg, hollandaise*

### **Smoked salmon**

*Scrambled eggs, toasted  
brioche, chives  
5g French Aquitaine caviar  
(£8 supplement)*

### **Poached eggs, crushed avocado**

*Streaky bacon, grilled sourdough*

### **Omelette Arnold Bennett**

*Poached smoked haddock, gruyere,  
sauce mousseline  
5g French Aquitaine caviar  
(£8 supplement)*

## 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**

*Wild mushrooms, black truffle  
cream*

### **Quinoa, broccoli, orange & pomegranate salad**

*Pine nuts, coriander,  
tahini & lemon dressing*

### **4 Jersey oysters**

*Merlot & shallot vinegar*

### **Rare breed ham hock terrine**

*Boudin Noir beignet,  
"Wonky Veg" piccalilli, whole  
grain mustard mayonnaise,  
toasted sourdough*

## MAINS

### **Half or whole native lobster Thermidor**

*Pomme frites, garden salad  
(£9/£18 supplement)*

### **Roast corn-fed Cotswold's chicken breast**

*Fine herb pomme purée, button mushrooms,  
sauce chasseur*

### **Roast fillet of Loch Duarte salmon**

*Braised chicory, cauliflower purée,  
curry spices & coriander*

### **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*

## SIDES

£5.00 each

Pommes frites    Roast heritage carrots, almonds & coriander

Garden salad    Buttered new potatoes    Green beans, shallot butter

## GRILL

*Sirloin/Ribeye (£11 supplement)*

**Fillet (£16 supplement)**

*Roast shallots, bearnaise sauce*

## DESSERTS

**Treacle Tart, clotted cream,  
fresh raspberries**

**Dark chocolate marquise,  
griottine**

**White chocolate & lemon brûlée,  
date & Earl Grey purée, pine nuts**

**Panna cotta, plums & hazelnut ice  
cream**

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

**Cheese selection  
(£4 supplement)**

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