

GATSBY 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

Garden salad

Roast heritage carrots, almonds & coriander

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