

☪ BRUNCH

2 courses £47.00

3 courses £52.00

Add free-flowing bubbles
to your meal for £23.00

EGGS

Florentine, Royale, Benedict

*Toasted English muffin,
poached egg, hollandaise (v)*

Smoked salmon

*Scrambled eggs, toasted
brioche, chives*

Poached eggs, crushed avocado

Streaky bacon, grilled sourdough

Omelette Arnold Bennett

*Poached smoked haddock, Gruyère,
sauce mousseline*

STARTERS

Soused mackerel

*avruga caviar, foraged sea herbs,
horseradish emulsion,
fennel pollen*

Buttermilk pancakes

*vanilla crème fraîche, berries,
streaky bacon, maple syrup*

Caramelised cauliflower velouté

*cauliflower ceviche, shaved
chestnuts (vg)*

Beetroot & Granny Smith apple salad

*goat's cheese mousse, hazelnut,
sorrel (v/vg)*

4 Jersey oysters

Merlot & shallot vinegar

Beef tartare

*confit egg yolk crémeux, bone
marrow butter, summer truffle*

MAINS

Half or whole native lobster Thermidor

*pomme frites, garden salad
(£16/£26 supplement)*

Spiced Magret duck breast

black cherry, leg bon-bon, red endive

Pan roasted salmon ballotine

clam & mussel broth, foraged sea herbs

White asparagus risotto

*smoked mozzarella, garden peas & shoots
(v/vg)*

Croque monsieur or madame

garden salad, house dressing

Gnocchi Genovese

*pine nuts, basil, whipped mascarpone,
fried capers (v/vg)*

Quaglino's brunch burger

*Herefordshire beef burger, streaky bacon,
cheddar cheese, pickled gherkins,
roast shallot mayo*

GRILL

Sirloin

*(£18 supplement)
roast shallots, bearnaise sauce*

DESSERTS

**Dark chocolate marquise,
rose & raspberry sorbet**

**Cherry & white chocolate
crème brûlée, Kirsch chantilly**

**Strawberry & pistachio verrine,
fromage blanc & basil sorbet**

**Daily selection of homemade
ice cream & sorbets (v)**

Cheese selection

SIDES

£5.25 each

Pommes frites Baby leaf salad French beans, caramelised shallot butter

Buttered new potatoes Wilted baby spinach, confit garlic

Roasted heritage carrots, coriander cress