BANK HOLIDAY BRUNCH

2 courses £35.00 3 courses £40.00

Add free-flowing bubbles to your meal for £25.00

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 (v)

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)

Wild mushroom and truffle toastie

garden salad, house dressing add fried egg (£2.50)

Gnocchi Genovese

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

Quaglino's brunch burger

Herefordshire beef burger, streaky bacon, red Leicester, pickled gherkins, red onion marmalade, Sriracha mayo

GRILL

300g Sirloin

(£22 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)

Petit Crottin, celery & apple salsa, salted almonds, home-made fruit & nut crackers

SIDES Pommes frites Baby leaf salad French beans, caramelised shallot butter £5.25 Buttered new potatoes Roasted heritage carrots, coriander cress

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.

A discretionary £4 per person music charge will be added to your final bill. Discretionary 12.5% service charge will be applied to your bill.