

BRUNCH

2 courses £45.00

3 courses £49.00

Add Bottomless Bubbles £35.00pp

(2 hours experience)

Add Bottomless Champagne £89.00pp

(2 hours experience)

Bread and butter 6.50 736 kcal

STARTERS

Chicken liver parfait

*Pain d'épice, port poached pear,
walnut croustillant 552 kcal*

Winter vegetable & chick pea salad

*butterfly sorrel, sour apple, maple
& mustard dressing (vg) 303 kcal*

Florentine, Royale, Benedict

*toasted English muffin,
poached egg, hollandaise (v)
972/1008/946 kcal*

Poached eggs, crushed avocado

*streaky bacon, grilled sourdough
876 kcal*

Smoked salmon

*Scrambled eggs, toasted brioche,
chives
974 kcal*

MAINS

Pan fried stone bass

*Chargrilled octopus, squid ink aioli
red pepper piperade,
foraged sea herbs 466 kcal*

Spinach & leek risotto

*Potato espuma, potato crisp,
confit lemon, fine herbs (vg) 1177 kcal*

Croque Monsieur

*24-month aged comte, roast ham,
garden salad, house dressing 864 kcal*

Quaglino's autumn truffle burger

*shallot jam, black truffle mayo,
smoked applewood cheddar,
streaky bacon 1390 kcal*

Herefordshire Angus rib-eye 300g

*(£20 supplement)
béarnaise sauce 1230 kcal*

DESSERTS

Strawberry and vanilla curd

*rhubarb consommé, white chocolate
diplomat, mascarpone & white chocolate
ice cream (v) 717 kcal*

Chocolate pot de crème

*54% dark chocolate cremeaux,
macadamia & hazelnut mousse, cocoa
meringues, toasted macadamias 704 kcal*

Blueberry & vanilla French toast

*Chocolate diplomat, flaked almonds,
blueberry caramel & caramelised
banana 712 kcal*

Ice cream & sorbets

selection of the day (v) 140 kcal per scoop

Brie de Morins

*sunflower seed baguette,
seed crackers, blue cheese mousse,
apple & cranberry chutney 923kcal
(£5 supplement)*

SIDES

8.00 each Port braised red cabbage (vg) 155 kcal / Pommes frites (vg) 672 kcal / Burnt butter pomme mousseline (v) 928 kcal / French beans, caramelised shallot butter (v) 414 kcal

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill. A 125ml wine measure is available on request. We are a cashless venue.