LONDON'S ICONIC VENUE

Inspired by the remarkable culinary journey of Giovanni Quaglino; from his birthplace in Piedmont to the Martinez Hotel in Cannes, The Savoy in London and the royal history of Quaglino's.

Drawing on Mediterranean regional flavours, seasonal ingredients, iconic Savoy classics and timeless British dishes, the menu celebrates our royal patronage of both Queen Elizabeth II and King Charles III, the elegance of grand brasserie dining and Sir Terence Conran's passions for both fruits de mare and Cigars!

SEAFOOD *COUNTER*

SMALL BITES

JERSEY ROCK OYSTERS 7
NATURAL | MIGNONETTE
SEA BUCKTHORN HOT SAUCE

SCOTTISH SMOKED SALMON 7
Crème fraîche, caper, dill

SALMON TARTARE 7
Barquettes d'endive, kelp powder

KING CRAB LEGS 37
Marmite and honey emulsion, sesame

SEARED YELLOWFIN TUNA CARPACCIO 8
Pickled red onion, garlic chips

CAVIAR *10g | 30g*
All caviar tins are served with beetroot pomme dauphine, crème fraîche

STORIES NO2	35 | 95
ROYAL BELUSKI	45 | 120
BAERII	50 | 125
OSCIETRA	50 | 125
GOLDEN ALMAS	80 | 220
IMPERIAL BELUGA	120 | 330

CAVIAR 'BUMP' FLIGHT *3g of each* 40
A TRIO OF:
STORIES NO2 | ROYAL BELUSKI | OSCIETRA
Served with beetroot pomme dauphine

BLOODY MARY SORBET
With OYSTER 14
With CAVIAR 18
Served with your choice of Champagne or Vodka

ENTRÉE

HOMEMADE ROSEMARY SOURDOUGH 7.5

PISSALADIÈRE 7.5
Cannes-style flatbread, anchovies
OR Niçoise olives & pistou *(V)*

PIEMONTESE SALAD *(VG)* 17
Agria potatoes, broad beans, wild rocket, coriander, olive oil dressing

ROYAL CURED TROUT 17
Kohlrabi, green tomato, fig oil

'VITELLO TONNATO' SKEWER 14
Braised veal cheek & veal tongue, anchovy, caper & bonito tuna mayonnaise

WALNUT 'BAGNA CAUDA' 14
Walnut crackers, fennel, endives & radishes

GRILLED PEAR & ROBIOLA CHEESE *(V)* 16
Herbs, seasonal leaves, radish, chamomile

BEEF CARPACCIO 20
Thinly sliced centre-cut fillet, rocket, sun-dried tomato, Parmesan crisps

QUAGLINO'S PRAWN COCKTAIL 19
Marie Rose sauce, baby gem, lemon

TUNA TARTARE 23
Avocado, caper, Melba toast

MAIN *COURSES*

FILLET OF TURBOT MOUNTBATTEN 49
Inspired by the dish served at the wedding of Her Majesty Queen Elizabeth II. Lemon, capers, sea herbs, white wine velouté

QUAIL RIPIENO 30
Wild boar, polenta, Barolo sauce, fennel & sage

RABBIT RISOTTO 30
San Marzano tomato, white wine, rosemary and lovage

POULET SAUTÉ ALICE 34
Cotswold white chicken, mushroom, white wine & cognac

STEAMED COD 39
Seasonal greens, seasonal mushrooms, mandarin beurre blanc, tarragon

BEETROOT WELLINGTON *(VG)* 28
Mushroom duxelles, horseradish, beetroot, port & lemon thyme jus

GNOCCHI & CASTELROSSO *(V)* 25
Hazelnuts, sage, saffron, balsamic

TO SHARE
WHOLE LOBSTER 98
Fennel, lavender, basil butter

GRILL

ABERDEEN ANGUS RIB-EYE 50
300G

ABERDEEN ANGUS BEEF FILLET 47
200G

ABERDEEN ANGUS SIRLOIN 40
300G

ABERDEEN ANGUS RUMP 34
300G

CHARGRILLED CHATEAUBRIAND 600G FOR TWO TO SHARE 130
Wild mushroom persillade, Bordelaise & Béarnaise
For every Chateaubriand steak sold, we will donate £1.50 to the 'Not For Sale' movement

ADD
HALF LOBSTER 49

SAUCES 5
GREEN PEPPERCORN
BÉARNAISE | BORDELAISE

ACCOMPANIMENTS 8.5 EACH

POMMES FRITES *(VG)* | WILDFLOWER HONEY GLAZED COURGETTES
PORT BRAISED TENDERSTEM BROCCOLI *(VG)*
BURNT BUTTER POMME MOUSSELINE *(V)*
FRENCH BEANS, CARAMELISED SHALLOT BUTTER *(V)*

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. A music charge of £5 per person applies. A discretionary 15% service charge will be applied to your final bill. We are a cashless venue. A 125ml wine measure is available on request.

QUAGLINO'S *FINALE*

SUZETTE PANNA COTTA 12
A contemporary take on one of The Savoy's most iconic desserts. Earl Grey-infused panna cotta with Grand Marnier-reduced orange segments

HAZELNUT DÉLICE 14
Inspired by Torta di Nocciole, a Northern Italian classic. A rich Piedmont hazelnut and chocolate slice celebrating one of the region's most renowned ingredients

RASPBERRY SABAYON *(V)* 13
A French-Italian classic featured on the original Quaglino's menu, reimagined

PEAR & CHOCOLATE GÂTEAU *(V)* 13
A take on Poire Belle Hélène, also featured on the original Quaglino's menu. The original dessert was created by Auguste Escoffier, the legendary chef of The Savoy

FRENCH & ITALIAN CHEESE SELECTION 22
A curated selection of French and Italian cheeses, showcasing the best available from our suppliers

ICE CREAM & SORBET SELECTION Per scoop *(V)* 4.5

LE TABAC

THE Q ASHTRAY 13
A QUAGLINO'S SIGNATURE
72% Araguani dark chocolate and gianduja cigar, finished with a theatrical smoke element

EDIBLE HELIUM BALLOON 25
Paired with a cocktail infused with cognac, pear & apple cordial, Bitter Bianco, Chinotto liqueur, Frangelico hazelnut liqueur and chocolate bitters

PETIT FOURS *(V)* 6
Disaronno Amaretto chocolate truffles

MACARON SELECTION *(V)* 5
A TRIO OF: Piedmont Hazelnut Praliné, Mocha and Raspberry & Vanilla

CALISSONS D'AIX *(V)* 6
A Provençal frangipane classic

CIGAR SELECTION *(V)* 7
Choose from:
RICOTTA CANNOLI
CAFÉ CRÈME TUILE
72% ARAGUANI DARK CHOCOLATE & GIANDUJA