



## Lunch Menu

2 courses £45.00 / 3 courses £49.00

Add Bottomless Bubbles £35.00pp / Add Bottomless Champagne £89.00pp

Bread and butter £6.50 *736 kcal*

### STARTERS

Corn-fed roasted Chicken velouté, barbecued fillet, crispy skin, cobb fricassee *505 kcal*

Winter vegetable & chick pea salad, butterfly sorrel, sour apple, maple & mustard dressing (vg) *544 kcal*

Line caught halibut ceviche, fennel, Alphonso mango, pickled baby cucumber, jalapeno emulsion, orange liquor *346 kcal*

Chicken liver parfait, pain d'épice, port poached pear, walnut croustillant *552 kcal*

### MAINS

Wild mushroom & black autumn truffle linguini, whipped mascarpone, cèpe cream, 24-month aged parmesan (v) *490 kcal*

Pan fried stone bass chargrilled octopus, squid ink aioli, red pepper piperade, foraged sea herbs *466 kcal*

Roasted bronze Cornfed Chicken, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus *883 kcal (halal option available)*

20-day aged roasted rib eye, duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus *1728 kcal*

Quaglino's autumn truffle burger with black truffle mayo, smoked applewood cheddar, streaky *bacon 1390 kcal*

### SIDE DISHES

£8.00 each Duck fat roast potatoes *367 kcal* / Wildflower honey glazed heritage carrots (v/vg) *416 kcal*

French beans, caramelised shallot butter (v) *414 kcal*

### DESSERTS

Pistachio crème brûlée, spiced pistachio custard, chocolate orange sable, whipped orange chantilly *934kcal*

Caramelised mango rice pudding, pineapple compote, tropical brunoise, coconut crumb, meringue (vg) *301kcal*

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

Brie de Morins, sunflower seed baguette, seed crackers, blue cheese mousse, apple & cranberry chutney *923kcal*

Daily selection of home-made ice cream & sorbets *140 kcal per scoop*