



Lunch Menu

2 courses £45.00 / 3 courses £49.00

Add Bottomless Bubbles £35.00pp / Add Bottomless Champagne £89.00pp
(2 Hours Experience)

Bread and butter £6.50 736 kcal

STARTERS

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

Piemontese salad Agria potatoes, broad beans, wild rocket, coriander and olive oil dressing 707 kcal

Line caught halibut ceviche, fennel, Alphonso mango, pickled baby cucumber, jalapeno emulsion,
orange liquor 257 kcal

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

MAINS

Spinach & leek risotto, potato espuma, potato crisp, confit lemon, fine herbs (vg) 900 kcal

Pan fried stone bass chargrilled octopus, squid ink aioli, red pepper piperade, foraged sea herbs 441 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 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 courgettes 154 kcal

French beans, caramelised shallot butter (v) 414 kcal

DESSERTS

Creme caramel, tonka & orange, compressed pineapple, citrus gel 394 kcal

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

Selection of French cheese, sunflower seed baguette, seed crackers, fresh honeycomb, apple & cranberry chutney
965 kcal

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