QUAGLINO'S

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*

Piemontese Salad
Agria potatoes, broad beans, wild rocket, coriander and olive oil dressing *707 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 *441 kcal*

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

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

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

Aberdeen Agnus rib-eye 300g
(£20 supplement)
béarnaise sauce *1256 kcal*

DESSERTS

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

Selection of French cheese
sunflower seed baguette, seed crackers, fresh honeycomb, apple & cranberry chutney *965 kcal*
(£5 supplement)

SIDES

8.00 each French Beans, caramelized shallot butter (v) *414 kcal* / Pommes frites (vg) *672 kcal* / Burnt butter pomme mousseline (v) *928 kcal* / Port Braised tenderstem brocolli (vg) *212 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.**