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 6.5
NATURAL | MIGNONETTE
SEA BUCKTHORN HOT SAUCE

SCOTTISH SMOKED SALMON 6.5
Crème fraîche, caper, dill

SALMON TARTARE 6.5
Barquettes d'endive, kelp powder

KING CRAB LEGS 35
Marmite and honey emulsion, sesame

SEARED YELLOWFIN TUNA CARPACCIO 7.5
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

THE DEMOCRATISATION MENU

£10 PLATES

GRILLED FLATBREAD *(VG)*
Niçoise olive tapenade

SEASONAL CRUDITÉS
Roasted walnut & anchovy emulsion

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

HERITAGE TOMATOES *(V)*
Goat's curd, pistou

ROBIOLA CHEESE *(V)*
Pear, bitter leaves, chamomile honey

CURED SALMON TARTARE
Melba toast

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

BAKED MINI CAMEMBERT *(V)*
Toasted rosemary & sea salt focaccia

PRESERVED TOMATO RISOTTO
Rabbit stock base, parsley & Parmesan

GNOCCHI *(V)*
Truffle cream, chives & pecorino

SEARED SEA BREAM
Samphire, lemon & capers

RUMP STEAK 'DIANE'
Mushroom, brandy & Dijon mustard

PORK CHEEK 'RUSTIDA'
Polenta, salsa verde

SCALOPPINE AL MARSALA
Breaded veal escalope, Marsala sauce, sage

ACCOMPANIMENTS 8 EACH

POMMES FRITES *(VG)*

WILDFLOWER HONEY GLAZED COURGETTES

PORT BRAISED TENDERSTEM BROCCOLI *(VG)*

BURNT BUTTER POMME MOUSSELINE *(V)*

FRENCH BEANS, CARAMELISED SHALLOT BUTTER *(V)*

GRILL

ABERDEEN ANGUS RIB-EYE 48
300G

ABERDEEN ANGUS BEEF FILLET 45
200G

ABERDEEN ANGUS SIRLOIN 38
300G

ABERDEEN ANGUS RUMP 30
300G

CHARGRILLED CHATEAUBRIAND 600G 65 *per person*
Wild mushroom persillade, Bordelaise & Béarnaise
For every Chateaubriand steak sold, we will donate £1.50 to the 'Not For Sale' movement

ADD
HALF LOBSTER 48

SAUCES 4.5
GREEN PEPPERCORN
BÉARNAISE | BORDELAISE

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 11
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 13
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)* 12
A French-Italian classic featured on the original Quaglino's menu, reimagined

PEAR & CHOCOLATE GÂTEAU *(V)* 12
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 20
A curated selection of French and Italian cheeses, showcasing the best available from our suppliers

ICE CREAM & SORBET SELECTION 4
Per scoop *(V)*

LE TABAC

THE Q ASHTRAY 12
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