SUNDAY LUNCH MENU

2 COURSES £45 | 3 COURSES £49

ADD BOTTOMLESS BUBBLES *£35.00pp* **| BOTTOMLESS CHAMPAGNE** *£89.00pp*

(2 hours experience)

BREAD & BUTTER *(H)* 7

ENTRÉE

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

ROBIOLA CHEESE
Pear, bitter leaves, chamomile honey

CITRUS-CURED SALMON TARTARE
Barquettes d'endive, kelp powder

PORK CHEEK 'RUSTIDA'
Polenta, salsa verde

MAIN *COURSES*

ROASTED BRONZE CORNFED CHICKEN
Roast potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus

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

20-DAY AGED ROASTED RIB EYE
Roast potatoes, seasonal vegetables, Yorkshire pudding, port jus

SEARED SEA BREAM
Samphire, lemon & capers

QUAGLINO'S TRUFFLE BURGER
Shallot jam, black truffle mayo, smoked Applewood Cheddar, streaky bacon

ACCOMPANIMENTS 8 EACH

ROAST POTATOES | WILDFLOWER HONEY GLAZED COURGETTES
FRENCH BEANS, CARAMELISED SHALLOT BUTTER *(V)*

QUAGLINO'S *FINALE*

APPLE TARTE TATIN
Monteourg crème fraîche, pâte brisée

PEAR & CHOCOLATE GÂTEAU
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

RASPBERRY SABAYON
A French-Italian classic featured on the original Quaglino's menu, reimagined for today

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

ICE CREAM SELECTION per scoop

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.