

Bread and butter <i>314 kcal</i>	5.00	Jersey Rock oysters, shallot vinegar, lemon <i>39 kcal</i>	6 oysters 30.00 / 9 oysters 45.00 / 12 oysters 60.00
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STARTERS

QUAGLINO’S FRUITS DE MER

(minimum for two)

12 Jersey rock oysters
Tiger prawns & baby shrimp
Palourde clams
Shetland mussels
Devon Cock crab salad

Lemon aioli, Mary rose, shallot vinegar,
sourdough melba toast *2141 kcal*

75.00 per person

Corn-fed roasted Chicken velouté, barbecued fillet, crispy skin, cobb fricassee <i>616 kcal</i>	16.00	French trimmed fillet of dover sole, sole goujonettes, fish chowder, salmon roe <i>764 kcal</i>	22.00
Slow braised pork cheeks, caramelised cauliflower, roasted baby onion, shaved black autumn truffle <i>654 kcal</i>	20.00	Chicken liver parfait, pain d’epice, port poached pear, walnut croustillant <i>853 kcal</i>	18.00
Caramelised red onion & roasted goats cheese tart, baby beets, herb salad, balsamic vinaigrette (v) <i>382 kcal</i>	17.00	Winter vegetable & chickpea salad, butterfly sorrel, sour apple, maple & mustard dressing (vg) <i>340 kcal</i>	16.00
Line caught halibut ceviche, fennel, Alphonso mango, pickled baby cucumber, jalapeno emulsion, orange liquor <i>347 kcal</i>			
22.00			

CAVIAR

Classic condiments, wholemeal blinis

10g French Aquitaine *419 kcal* 50.00

30g French Aquitaine *540 kcal* 120.00

30g Siberian Baerii *492 kcal* 130.00

30g Oscietra *550 kcal* 150.00

30g Beluga *498 kcal* 260.00

MAINS

Wild mushroom & black autumn truffle linguini, whipped mascarpone, cèpe cream, 24-month aged parmesan (v) <i>952 kcal</i>	36.00	Saddle of wild highland venison, pine crusted beetroot pave, pickled blackberry, juniper roasting jus, sorrel <i>484 kcal</i>	44.00	Line caught roasted halibut supreme, chestnut risotto, pancetta, pan fried wild mushrooms, sauce jus gras <i>671 kcal</i>	42.00
Spinach & leek risotto, potato espuma, potato crisp, confit lemon, fine herbs (vg) <i>1497 kcal</i>	34.00	Pan fried stone bass, chargrilled octopus, squid ink emulsion, red pepper piperade, foraged sea herbs <i>443 kcal</i>	40.00	Honey & red wine glazed ox cheek, wild boar tortelloni, burnt onion puree, black autumn truffle <i>716 kcal</i>	38.00

GRILL

40-day dry aged Sirloin 300g <i>1510 kcal</i>	43.00	40-day dry aged Angus rib-eye 300g <i>1572 kcal</i>	46.00	Chargrilled dry aged Tomahawk steak 1.3kg, béarnaise & bordelaise sauce, roasted garlic <i>4312 kcal</i>	80.00 per person	Chargrilled Chateaubriand 600g, wild mushroom persillade, bordelaise & béarnaise <i>1817 kcal</i>	65.00 per person
Herefordshire beef fillet 200g <i>970 kcal</i>	45.00	Whole slow roast short rib of beef, red wine & winter vegetable casserole, truffle pomme mousseline <i>3224 kcal</i>					
<i>Add sauce: green peppercorn béarnaise bordelaise</i>							
4.00							

SIDES

7.00 each	Pommes frites (vg) <i>672 kcal</i>	Wildflower honey glazed heritage carrots <i>416 kcal</i>	Port braised red cabbage(vg) <i>155 kcal</i>	7.50 each	Burnt butter pomme mousseline (v) <i>856 kcal</i>	French beans, caramelised shallot butter (v/vg) <i>414 kcal</i>
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