

QUAGLINOS

16 Bury Street, St James's, London, SW1Y 6AJ t. 020 7930 6767 e. quaglinos@danddlondon.com www.quaglinos.co.uk



Bread and butter 271 kcal 3.95

STARTERS

CLASSIC COCKTAIL

Atlantic prawns, shrimp, baby gem & Marie Rose sauce 413 kcal
19.00

QUAGLINO'S COCKTAIL

Lobster, langoustine, Devon cock crab, Atlantic prawns, shrimp, apple & cucumber, avocado cream, baby gem & Marie Rose sauce 563 kcal
36.00

Sweet potato "sashimi", sesame, citrus reduction, sweet potato & cumin emulsion (vg) 209 kcal
15.00

Grilled hand dived scallop, Enoki mushroom tempura, miso & dashi broth, spring onion 260 kcal
19.00

Seared beef tataki, pickled Shiitake mushroom, sesame dressing, garlic petals 323 kcal
18.00

Loch Duarte citrus cured salmon, whipped mascarpone, pea and dill velouté, basil oil 393 kcal
18.00

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough 672 kcal
17.00

Duck liver parfait, Madeira gel, mandarin, toasted brioche, beurre noisette 547 kcal
18.00

Pan seared cod, grilled octopus, langoustine & potato crisp, red pepper purée 330 kcal
19.00

Slow cooked 63C Clarence court egg, wild mushrooms, spring truffle, parmesan espuma (v) 488 kcal
16.00

CAVIAR

Classic condiments, wholemeal blinis

10g French Aquitaine 419 kcal 40.00
30g French Aquitaine 540 kcal 100.00
30g Siberian Baerii 492 kcal 115.00
30g Oscietra 550 kcal 130.00
30g Beluga 498 kcal 240.00

MAINS

Poached halibut ballotine, Hispi cabbage, red pepper piperade, Monk's Beard, squid ink tuille 479 kcal
39.00

Broad bean, garden pea & spring truffle trofie, white asparagus, 30-day aged parmesan, pea shoots (v/vg) 1036 kcal
35.00

Confit aubergine cannelloni, miso emulsion, nori seaweed (vg) 417 kcal
29.00

Pan roasted Salt Marsh lamb fillet & rack, wild garlic & asparagus purée, Jerusalem artichoke, lamb roasting jus 1013 kcal
38.00

Pan fried line caught sea bass fillet, celeriac, pickled apple, crab beignet, foraged sea herbs 313 kcal
36.00

Dover sole meunière 450g on the bone 1240 kcal
48.00

Corn fed roasted chicken supreme, blue cheesecake, chicken skin, charred baby leek, porcini jus 1016 kcal
36.00

Chargrilled loin of yellowfin tuna, caponata, roasted Romano pepper, salsa verde 725 kcal
38.00

GRILL

40-day dry aged Sirloin 300g 1300 kcal
42.00

40-day dry aged Angus rib-eye 300g 1366 kcal
43.00

Herefordshire beef fillet 300g 1080 kcal
46.00

Add sauce (green peppercorn, béarnaise, bordelaise) 242 kcal 4.00

SHARE

Chargrilled dry aged Tomahawk steak 1.3kg, béarnaise & bordelaise sauce, roasted garlic 2109 kcal sharing
145.00

Chargrilled Chateaubriand 600g, wild mushroom persillade, bordelaise & béarnaise 2248 kcal sharing
98.00

Whole roasted 8 bone rack of Salt Marsh lamb, Pommes Anna, lamb jus, herb crust, minted yoghurt 3748 kcal sharing
125.00

SIDES

6.00 each Baby leaf salad (v) 171 kcal / Pommes frites (vg) 672 kcal / Baby minted new potatoes 254 kcal 7.00 each Buttered leek, Hispi cabbage 217 kcal / French beans, caramelised shallot butter (v/vg) 150 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests 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. We are a cashless venue.