

QUAGLINOS

LUNCH

2 courses £45.00 / 3 courses £49.00

Additional Bottomless Prosecco £39.00pp / Additional Bottomless Champagne £89.00pp

Bread and butter 271 kcal £3.95

STARTERS

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

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

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

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

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

MAINS

Broad bean, garden pea & spring truffle trofie, white asparagus, 30-day aged parmesan, pea shoots (v/vg) 479 kcal

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

Roast chicken supreme, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus 1861 kcal

20-day aged roasted rib eye, duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus 1728 kcal

Chargrilled rib-eye steak 300g (£25.00 supplement) duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus 1301 kcal

SIDES

£6.00 each Baby leaf salad (v) 173 kcal £6.50 each Duck fat roast potatoes 367 kcal

£7.00 each French beans, caramelised shallot butter (v/vg) 150 kcal

DESSERTS

Yorkshire forced rhubarb cheesecake, stem ginger & rhubarb ice cream, poached rhubarb 547 kcal

Blueberry & white chocolate crème brûlée, white chocolate namelaka 897 kcal

Valrhona chocolate orange fondant, orange & Grand Marnier ice cream 702 kcal (allow 12 minutes)

Daily selection of home-made ice cream & sorbets 360 kcal per scoop

Selection of French artisan cheeses, quince jam, grapes, seeded crackers, homemade fruit & nut crackers
(£5.00 supplement) 984 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.

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Prices are inclusive of VAT @ 20%.