

# QUAGLINOS

## LUNCH

2 courses £43.00 / 3 courses £49.00

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

Bread and butter 271 kcal £3.95

## STARTERS

Chilled sweetcorn velouté, charred cobb, fried baby leek (vg) 324 kcal

Scallop ceviche, jalapeño emulsion, foraged sea herbs, grapefruit dressing (£10.00 supplement) 587 kcal

Grilled line caught mackerel, fennel, smoked red pepper piperade, dehydrated Sicilian lemon 512 kcal

Duck liver parfait, forced Yorkshire rhubarb, cognac butter, toasted brioche 668 kcal

Burrata, balsamic glazed tomato, pesto, fried basil, toasted sourdough (v) 408 kcal

## MAINS

Goat's cheese and beetroot ravioli, pistachio crumble, candy baby beets (v) 568 kcal

Pan fried steelhead trout, pickled vegetables, pesto & avruga caviar 719 kcal

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

Chargrilled Bavette steak, duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus 1728 kcal

Chargrilled Chateaubriand 600g (£60.00 supplement) duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus (to share for 2) 1578 kcal

Chargrilled Sirloin (£20.00 supplement) duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus 1301 kcal

## SIDES

£5.50 each Baby leaf salad (v) 173 kcal £6.50 each Duck fat roast potatoes 367 kcal

£6.50 each Mixed spring vegetables (v/vg) 119 kcal

## DESSERTS

Dark chocolate marquise, banana sorbet, 23ct gold leaf 545 kcal

"Peaches & cream" crème brûlée, thyme, fromage blanc Chantilly (v) 761 kcal

Valrhona chocolate & praline fondant, Dulce de leche ice cream (v) 581 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%.