

Sunday Lunch £28.00 – 2 courses £32.00 – 3 courses & Prosecco £20pp

Unlimited Prosecco is not available at the bar. Kindly note, the bottomless bubbles offer is only available when enjoying 3 courses and solely for the duration of your meal

For parties of 21 or more we kindly ask you to choose 1 starter, 1 main course and 1 dessert for the whole party to have and any guests with allergies/dietary requirements will of course be catered for separately London cured smoked salmon, horseradish cream, sourdough Melba

Duck Liver parfait, pear & pain d'épices

Jerusalem artichoke velouté, wild mushrooms, rosemary & camembert croquette

Harissa & peanut roasted aubergine, whipped coconut, buckwheat, black quinoa & lentil tabbouleh

Quaglino's Roast: Yorkshire pudding, roasted vegetables & potatoes

Thyme roasted chicken supreme, romanesco, smoked garlic, carrot & cumin purée, sauce suprême

Pan fried cod, confit pepper, crushed potatoes, sauce vierge Fresh rigatoni, sautéed wild mushrooms

Toasted brioche crème brûlée Dark chocolate marquise, salted praline crémeux Spiced apple crumble tart, calvados ice cream

SIDE £5.00 each Braised red cabbage / Mousseline potato / Pommes frites / Mixed baby leaves / Wilted young spinach / Endive & escarole, Fourme d'Ambert, walnut dressing

Kindly note this is a sample menu and it is subject to change.