

QUAGLINOS

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Bread and butter 271 kcal 3.95

Colchester oyster 19 kcal 4.00 each

STARTERS

CLASSIC COCKTAIL

Atlantic prawns, shrimp,
baby gem & Marie Rose sauce 539 kcal
19.00

QUAGLINO'S COCKTAIL

Lobster, langoustine, Devon cock crab,
Atlantic prawns, shrimp, apple & cucumber,
avocado cream, baby gem &
Marie Rose sauce 656 kcal
36.00

Chilled sweet corn velouté, charred cobb, confit leek,
fried leeks (vg) 324 kcal
13.00

Scallop ceviche, jalapeño emulsion, foraged sea herbs,
grapefruit dressing 587 kcal
19.00

Nduja & mascarpone tortelloni, dressed Devonshire crab,
lobster bisque 388 kcal
18.00

Burrata, balsamic glazed tomato, pesto, fried basil, toasted
sourdough (v) 408 kcal
16.00

28-day aged beef tartare, pancetta crisp, confit egg yolk,
toasted sourdough 558 kcal
17.00

Duck liver parfait, forced Yorkshire rhubarb,
cognac butter, toasted brioche 668 kcal
18.00

Grilled line caught mackerel, fennel, smoked red pepper
piperade, dehydrated Sicilian lemon 512 kcal
17.00

Devonshire crab tartelette, brown crab & basil emulsion,
avruga caviar, roasted peach 399 kcal
19.00

CAVIAR

Classic condiments,
wholemeal blinis

10g French Aquitaine 419 kcal 30.00

30g French Aquitaine 550 kcal 90.00

30g Siberian Baerii 492 kcal 100.00

30g Oscietra 550 kcal 115.00

30g Beluga 550 kcal 225.00

MAINS

Pan fried steelhead trout, pickled vegetables,
pesto & avruga caviar 719 kcal
33.00

Roasted harissa aubergine, spiced quinoa salad,
pickled shallots (v/vg) 849 kcal
28.00

Pan roasted halibut supreme, citrus braised pak choi,
Shiitake mushrooms, wakame velouté, foraged sea herbs
629 kcal
39.00

Roasted ballotine of Guinea fowl, spring truffle,
black garlic emulsion, tarragon jus gras 1095 kcal
38.00

Goat's cheese & beetroot ravioli, pistachio crumble,
candy baby beets (v) 568 kcal
30.00

Fillet of Salt Marsh lamb, neck croquette, tomato mint oil,
white onion purée 1067 kcal
40.00

Dover sole meunière 600g on the bone
1240 kcal
65.00

Chargrilled loin of swordfish, artichoke cream,
tomato fondue, garlic petals 577 kcal
38.00

GRILL

40-day dry aged Sirloin 300g 1205 kcal
39.00

40-day dry aged Angus rib-eye 300g 1369 kcal
41.00

Herefordshire beef fillet 300g 990 kcal
48.00

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, chestnut mushroom
persillade, bordelaise & béarnaise 2024 kcal sharing
98.00

Whole roasted shoulder of old spot pork, smoked apple jam,
red wine jus 3219 kcal sharing
125.00

SIDES

5.50 each Baby leaf salad (v) 173 kcal 6.50 each Pommes frites (vg) 672 kcal 7.00 each Truffle pomme mousseline (v) 442 kcal / French beans, caramelised shallot butter (v/vg) 121 kcal / Mixed spring vegetables (v/vg) 119 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.