

# QUAGLINOS

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Bread and butter 271 kcal 3.95

## BRUNCH

2 courses £43.00

3 courses £49.00

Additional Bottomless Prosecco  
£39.00pp

Additional Bottomless Champagne  
£89.00pp

## EGGS

**Florentine, Royale, Benedict**  
toasted English muffin,  
poached egg, hollandaise (v)  
902/937/875 kcal

**Poached eggs, crushed avocado**  
streaky bacon, grilled sourdough  
876 kcal

**Smoked salmon**  
scrambled eggs, toasted  
brioche, chives  
634 kcal

## STARTERS

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

**Buttermilk pancakes**  
vanilla crème fraîche, berries, streaky  
bacon, maple syrup  
566 kcal

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

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

**Herefordshire beef tartare**  
pancetta crisp, confit egg yolk,  
toasted sourdough  
558 kcal

## MAINS

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

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

**Roasted harissa aubergine**  
spiced quinoa salad, pickled shallots (vg)  
849 kcal

**Wild mushroom & truffle toastie**  
garden salad, house dressing,  
fried egg (v)  
1274 kcal

**Quaglino's brunch burger**  
Herefordshire beef burger,  
smoked applewood cheddar,  
tomato relish, cabbage slaw,  
bacon  
1493 kcal

## GRILL

**40 day dry aged Rib eye 300g**  
(£20 supplement)  
roast shallots, bearnaise sauce  
1300 kcal

## DESSERTS

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

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

**Ice cream & sorbets**  
selection of the day (v)  
360 kcal per scoop

**Valrhona chocolate & praline fondant**  
Dulce de leche ice cream (v)  
581 kcal  
Allow 12 minutes

**Selection of French artisan cheeses**  
quince jam, grapes, seeded crackers,  
homemade fruit & nut crackers  
(£5 supplement) 984 kcal

**SIDES 5.50 each** Baby leaf salad (v/vg) 173 kcal **6.50 each** Pommes frites (vg) 672 kcal / Mixed spring vegetables (v/vg) 119 kcal **7.00 each** Truffle pomme mousseline (v) 442 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.