

EXECUTIVE HEAD CHEF JACK SMITH BRINGS A TOUCH OF DECADENCE TO QUAGLINO'S



An experienced chef with over 20 years experience working in fine dining restaurants, Jack Smith is the Executive Head Chef of iconic Mayfair restaurant, Quaglino's. Smith's attention to detail and flair for creativity in his dishes means he has taken the menu at Quaglino's to new heights. Quaglino's, located in the heart of St James, has been known since its inception nearly 100 years ago for the incredible experience offered to guests, with a menu to match.

On offer at Quaglino's is an array of menus, including the A La Carte menu, available 7 days a week. Guests can also choose from a Classic Prix Fixe, and legendary Saturday Brunch and Sunday Lunch menus. The A La Carte menu features a stunning selection of dishes, with Smith's signature style of classic combinations meeting modern twists and international influences.

Starters feature delectable dishes such as *Nduja & mascarpone tortellini*, *dressed Devonshire crab and lobster bisque* and *28-day aged beef tartare with pancetta crisp, confit egg yolk and toasted sourdough*.

For mains, guests can delight in dishes such as *Fillet of Salt Marsh lamb, neck croquette, tomato mint oil and white onion purée* and *Chargrilled loin of swordfish, artichoke cream, tomato fondue and garlic petals*. Flavours are heavily influenced by the fresh simplicity of contemporary European dishes, all given Smith's modern touch. An integral part of the Quaglino's offering are the steaks, which are cooked to perfection. Guests can choose from dry-aged sirloin, Angus rib-eye, Herefordshire fillet or a sharing Tomahawk or Chateaubriand, served with all the classic accompaniments.



Throughout the menu, Smith and his team of chefs have used an unbelievable range of the best ingredients that the UK has to offer, with sustainable choices made when picking producers to work with. The menu changes with the seasons, embodying Smith's style of cooking.

A keen cook from a young age, Smith began his career at Michelin-starred restaurant One Lombard Street, following his graduation from Westminster Kingsway College. He rose quickly through the ranks and after two years of invaluable experience, Smith took a position at celebrated D&D restaurant, Coq D'Argent, as Commis Chef. Here he would spend the following nine years honing his skills and developing his unique style of cooking. Headhunted from within the D&D family, Smith then moved in 2013 to Quaglino's, where he would later be promoted to Executive Chef amongst a multi-million pound renovation of the restaurant. In 2020, Jack Smith became Executive Head Chef of Quaglino's, one of the youngest chefs to do so in history.

Quaglino's has also long been known for its brilliant live music acts. Its rich history of incredible live music goes all the way back to the British Jazz and Blues scene of the 30's – which is why, today, Quaglino's is proud to continue that wonderful legacy of live entertainment, 7 days a week.

- Ends -

For more information please contact:
quaglinos@darbyandparrett.com

Notes to Editors:

Opening Times:

Monday - Thursday: 5:30pm – 00.00am

Friday: 5:30pm - 1am

Saturday: 11:30am – 1am

Sunday: 12pm – 7pm

Website & Social

<https://www.quaglinos-restaurant.co.uk>

@quaglinos

To Book:

quaglinos@danddlondon.com / 020 7930 6767 / [here](#)

Imagery:

Menu [here](#)

Food [here](#)

Jack, Executive Chef [here](#)

Address:

Quaglino's

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About Quaglino's

Quaglino's, hidden within the historic St James' is an iconic restaurant and late-night venue synonymous with style and glamour. A celebrity hotspot, with a reputation for elegance and a superb time, Quaglino's is the ideal place to indulge in contemporary European food, legendary cocktails and live music. Founded in 1929 by Giovanni Quaglino, the iconic restaurant became famous for its fashionably late supper followed by music and dancing. In addition to Quaglino's own charm and grace, the venue struck exactly the tone which glamorous society favoured. Some of the restaurant's most famous visitors include The Queen in 1956 as well as a number of royals, including Princess Margaret, who enjoyed a permanently reserved table. Quaglino's was the first public restaurant the late HM Queen Elizabeth II visited after her coronation in 1952 and this made it the first public restaurant a reigning monarch had ever eaten in. After Quaglino's retirement, the restaurant was opened in 1993 by Conran Restaurant, once again creating excitement amongst Royals and celebrities alike. It is even rumoured that Princess Diana was known to sneak through the kitchen to access her table unseen by paparazzi. In 2014, Quaglino's relaunched again, now as part of D&D London, with a brand-new look and glittering stage. The venue's famous staircase remains, making one's entrance to the restaurant a truly glamorous affair and the rest of the interior is brimming with elegance, boasting mirrored walls, black and gold décor and a grand bar in the centre of the space. With its iconic history and unique dining experience, Quaglino's maintains its reputation as the ultimate evening hotspot. With entertainment seven nights a week, the venue is always alive with conversation and live music. The European menu offers exciting, vibrant dishes and much-loved classics using seasonal ingredients. Complementing the live music and a decadent dining experience, the talented bar team at Quaglino's offer a new depth to the drinking experience and have created an innovative list of cocktails that reflect the style and elegance of the venue.