

Breakfast  
7am-11am  

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Afternoon Tea  
3pm-5.30pm  

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Sunday Roast  
12pm-3pm

# QUOD

RESTAURANT & BAR

Set Lunch /  
Early Supper Menu  
Monday to Friday  
12pm-6pm  
Two Courses 24.95  
Three Courses 29.50

## LUNCH & DINNER

served from 11.30am-11pm

### STARTERS

- White Onion & Sage Soup, onion fritters 8.95  
Salmon Ceviche, lime chilli & coriander 9.50  
Terrine of Guinea Fowl, duck liver & chicken, prunes & toast (foie gras) 10.50  
Scallop & Prawn Gratin 14.95  
Crispy Soft Shell Crab, handpicked white crab & brown crab dressing 9.95  
Octopus, parsley potatoes, mojo rojo 14.95  
Globe Artichokes, celery, apple & walnuts (vegan) 16.50  
Beef Fillet Carpaccio, wild rocket, parmesan 9.95  
Caramelised Onion & Beetroot Tart, soft goat cheese, chicory & watercress salad 15.50  
Silken Tofu, roasted leeks, sesame & soy dressing (vegan) 14.95  
Today's Risotto 9.95/17.95

### GRILL

- Hamburger (7oz) 17.95  
Cheeseburger (7oz) 19.95  
with chips & relish

our hamburgers are made here  
to our own recipe, we recommend  
rare, medium rare or medium

- 28-day aged hereford  
Ribeye (9oz) 33.50  
béarnaise or peppercorn sauce,  
chips & green salad

- Fillet (9oz) 37.95  
bone marrow &  
creamed potatoes

- Lamb Cutlets 28.95  
red currant sauce,  
chips & green salad

### PIZZA

- Margherita 14.95  
Spinach, ricotta & confit garlic 15.95 Courgettes, buffalo Mozzarella & oregano 15.95  
Girrolles, globe artichokes & thyme 15.95 Spicy Italian Sausage, red peppers & chilli 16.50  
choose half & half

### MAINS

- Today's Fish, market price  
Salmon, Haddock & Dill Fishcakes, spinach, tartare sauce 19.95  
Roulade of Guinea Fowl, gem lettuce, mustard, peas & bacon 21.50  
Roast Aubergines, beluga lentils, cucumber & mint 16.95  
Fillet of Sea Bass, courgettes, red pepper, fennel, tomato & dill bisque 24.95  
Seared Duck Breast, roasted turnips, red chard & orange chutney 26.95  
Ragu of Beef & Barolo, soft polenta & gremolata 20.50  
Lamb Rogan Josh, cumin & mint rice, raita & poppadum 20.50  
Gnocchi Primavera 17.95

### SALADS

- Thyme Roasted Chicken Breast, romaine lettuce, soft boiled egg, parmesan & anchovy 19.50  
Chargrilled Swordfish Steak, french beans, tomatoes, green onions, cucumber & radishes 23.95

### SIDES 5.95

- House Salad    Chips    Buttered Spinach    Parsley Potatoes  
Creamed Potatoes    Tenderstem Broccoli with hollandaise or anchovy

### PUDDINGS

- Burnt Cheesecake, blueberries 9.95    Rhubarb Pavlova  
Treacle Tart, ginger ice cream 8.95    Roasted Pineapples, coconut sorbet 10.25  
Chocolate Pot, crème fraiche, rosemary & almond praline 9.95

### CHEESE

- Stichelton Blue  
Double Aged Gloucester  
Brightwell Ash Goat  
spelt crackers, pear & date chutney  
5.95 each or 15.50 all three

### SORBET

- Elderflower & Gin,  
lemon & mint jelly  
5.95

### ICE CREAM

- Vanilla, Strawberry, Chocolate,  
Salted Caramel, Coffee

4.50 per scoop

"OUR CHEFS WILL MAKE EVERY EFFORT  
TO ACCOMMODATE ANY SPECIAL REQUESTS"

We are unable to guarantee total absence of allergens, please inform us if you have a food allergy or intolerance.  
Our crab is fresh, handpicked & British, it may contain a small amount of shell. A discretionary service charge of 12.5% will be added to the bill.  
Printed on 100% recycled paper.

# QUOD

RESTAURANT & BAR

## CHAMPAGNE & SPARKLING

	125ml/750ml
Prosecco Spumante, Ita, DOC Brut, NV	9.00/41.00
Champagne Pierre Vaudon, Premier Cru, Brut NV	16.50/88.50
Preamble, Hundred Hills, England 2019	17.00/92.00
Champagne Henriët Bazin Blanc de Blancs, Premier Cru, NV	115.95
Pol Roger, Brut Reserve, NV	131.00
Bollinger, La Grande Annee, Brut	255.00

## WHITE WINE

	175ml/500ml/750ml
Quod House White, Romania 2022	7.95/20.95/28.00
Verdejo, Azumbre, Rueda, Spain 2022	8.50/21.95/29.00
Verdicchio dei Castelli di Jesi Classico, Pontemagno, Italy 2022	31.00
Grillo Sicilia, Rupe Secca, Sicilia, Italy 2022	33.00
Chardonnay, Sotherton, Australia 2022	8.95/25.00/34.50
Picpoul de Pinet, Les Pins de Camille, Languedoc-Roussillon, France 2022	9.50/27.50/37.50
Viognier, IGP Pays d'Oc, Domaine Gayda, France 2022	10.50/29.50/39.50
Pecorino, Noi Cento, Casa Vinicola Roxan, Italy 2021	40.00
Sauvignon Blanc, Black Cottage, Marlborough, New Zealand 2022	11.00/30.00/41.00
Messwein Grüner Veltliner, Niederösterreich, Weingut Stift Goettweig, Austria 2022	43.00
Soave Classico, Corte del Sole, Veneto, Italy 2020	44.00
Albariño, Vinabade, Rias Baixas, Spain 2022	47.00
Gavi di Gavi, Guido Matteo, Bosio, Piedmont, Italy 2022	51.00
Chenin Blanc, Chenin Avec Chene, Stellenbosch, South Africa 2019	58.00
Sancerre, Domaine Etienne Daulny, France 2022	15.95/45.00/61.00
Kerner, Kellerei Kurtatsch, Alto Adige, Italy 2022	16.50/47.00/63.00
Chablis, Domaine Daniel Damppt, France 2022	68.00
Bourgogne Aligoté, Oliver Leflaive, France 2021	75.00
Puligny-Montrachet, Alain Chavy, Burgundy, France 2021	102.00
Meursault Grands Charrons, Domaine Vincent Latour, Burgundy, France 2021	150.00

## RED WINE

	175ml/500ml/750ml
Quod House Red, Romania 2022	7.95/20.95/28.00
Nero d'Avola, Rupe Secca, Sicilia, Italy 2021	32.00
Primitivo, Grifone, Puglia, Italy 2021	33.00
Malbec, Las Pampas, Mendoza, Argentina 2022	9.50/27.00/36.00
Rioja Tinto, Monte Araya, Rioja, Spain 2021	37.00
Cabernet Sauvignon, Six Poets, California 2020	10.50/28.00/38.00
Côtes du Rhône, Domaine de Verquière, France 2022	11.50/32.50/43.00
Château Tour Bel Air, Montagne-Saint-Émilion, France 2020	12.50/36.00/48.50
Le Mas, Domaine Clavel, Languedoc, France 2021	13.50/38.00/51.00
Dolcetto d'Alba Vilot, Rocche Costamagna, Piemonte, Italy 2021	53.50
Ribera del Duero, Selección, Hacienda Solano, Spain 2021	55.00
Chianti Classico Riserva, Querciavalle, Tuscany, Italy 2015	15.00/42.50/57.50
Els Pics, Mas Alta, Priorat, Spain 2020	16.95/48.00/65.00
Gigondas, Domaine Les Goubert, Rhone Valley, France 2020	73.00
Scorpo Noirien Pinot Noir, Mornington Peninsula, Australia 2021	75.00
Rioja Gran Reserva, Navajas, Rioja, Spain 2014	92.00
Savigny-Lès-Beaune Godeaux, Domaine Seguin-Manuel, France 2018	97.00
Barolo Rocche dell' Annunziata Riserva, Rocche Costamagna, Piedmont, Italy 2019	124.00
Château Lafleur-Gazin, Pomerol, France 2014	129.00
Brunello di Montalcino, Il Colle, Italy 2017	136.50

## ROSÉ WINE

	175ml/500ml/750ml
La Source Reserve Rosé, Pays d'Oc, France 2022	8.95/23.00/31.00
Domaine Pique Roque, Côtes de Provence 2022	13.00/37.00/49.50