

Breakfast
7am-11am

Afternoon Tea
3pm-5.30pm

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

- Roasted Jerusalem Artichoke Soup 8.95
Chilli & Coriander Falafel, chicory & tahini 9.50
Venison & Ham Hock Terrine, plum chutney & sourdough toast 10.50
Scallop, Prawn & Mushroom Gratin 14.95
Soft Goat's Cheese, roasted beets, hazelnuts & watercress 9.95
Octopus, split peas & chorizo 14.95
Handpicked Crab, cucumber & fennel 16.50
Soft Polenta, wild mushrooms & thyme 9.95
Seared Beef Carpaccio, radicchio, rocket & horseradish crème fraiche 15.50
Tuna Tartare, soy, ginger & crispy seaweed 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
Alsace Bacon, soft onion & parsley 15.95
Wild Mushrooms, taleggio & sage 15.95
Roast Butternut Squash, rosemary & ricotta 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
Spatchcock Baby Chicken, chips, green salad & hot pepper sauce 21.50
Cassoulet of Winter Vegetables, black beans & kale 16.95
Fillet of Seabass, confit garlic, cavolo nero, clams & chive butter sauce 24.95
Roast Duck Breast, sweet potato & thyme, braised red cabbage 26.95
Tagliatelle with Pork, orange & sage 20.50
Chicken Tikka Masala, saffron rice, raita & poppadum 20.50
Wild Mushroom & Mascarpone Ravioli, chestnuts & sage butter 17.95

SALADS

- Thyme Roasted Chicken Breast, romaine lettuce, soft boiled egg, parmesan & anchovy 19.50
Roast Fillet of Salmon, spinach, apples, celery & grain mustard dressing 23.95

SIDES 5.95

- House Salad Chips Buttered Spinach Creamed Potatoes
Braised Red Cabbage Tenderstem Broccoli with hollandaise or anchovy

PUDDINGS

- Salted Caramel Cheesecake, salted caramel ice cream & honeycomb 9.95
Apple & Blackberry Crumble, custard 8.95 Pecan & Bourbon Tart, vanilla ice cream 10.25
Chocolate Pot, crème fraiche, rosemary & almond praline 9.95 Pear Pavlova 8.95

CHEESE

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

SORBET

- Clementine,
Cointreau 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.