

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 25.50
Three Courses 30.50

LUNCH & DINNER

served from 11.30am-11pm

STARTERS

- White Onion & Sage Soup, onion fritters 8.95 ^v
Salmon Ceviche, lime, chilli & coriander 12.95
Globe Artichoke Salad, celery, apple & walnuts 9.95 ^{vg}
Scallop, Prawn & Mushroom Gratin 14.95
Hand Picked Crab, cucumber & fennel 16.50
Soft Goat's Cheese & Beetroot Tart, chicory & watercress 10.50 ^v
Guinea Fowl, Duck Liver & Chicken Terrine, prune relish 10.50
Octopus, parsley potatoes, mojo rojo 15.50
Beef Fillet Carpaccio, wild rocket, parmesan 15.50
Crispy Oyster Mushrooms, chilli aioli 10.50 ^{vg}
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

- Rump of Lamb 26.00
chimichurri, chips &
green salad

PIZZA

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

MAINS

- Today's Fish, market price
Chicken Kiev, creamed potatoes & green salad 21.50
Salmon, Haddock & Dill Fishcakes, spinach, tartare sauce 19.95
Seared Duck Breast, roasted turnips, red chard & orange sauce 26.95
Tagliatelle, rabbit & tarragon ragù 21.50
Roasted Aubergines & Sweet Peppers, black lentils, cucumber & coriander 16.95 ^{vg}
Lamb Rogan Josh, cumin & mint rice, raita & poppadum 20.50
Sea Bass Fillet, spring greens, courgettes, fennel & caper butter sauce 25.50
Gnocchi Primavera 17.95 ^v

SALADS

- Thyme Roasted Chicken Breast, romaine lettuce, soft boiled egg, parmesan & anchovy 19.50
Chargrilled Swordfish Steak, french beans, tomatoes, black olives, new potatoes & radishes 23.95
Burrata, orange & fennel, radicchio and chicory 20.95 ^v

SIDES 5.95

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

PUDDINGS

- Baked Vanilla Cheesecake, blueberries 9.95 Rhubarb Pavlova 8.95
Treacle Tart, ginger ice cream 8.95 Roasted Pineapple, coconut sorbet 8.95
Chocolate Pot, crème fraîche, rosemary & almond praline 9.95

CHEESE

- Stichelton Blue
Double Aged Gloucester
Brightwell Ash Goat
spelt crackers, apricot & ginger chutney
5.95 each or 15.95 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.