

Breakfast
7am-11am

Afternoon Tea
3pm-5.30pm

Sunday Roast
12pm-3pm

QUOD

RESTAURANT & BAR

LUNCH & DINNER

served from 11.30am-11pm

Set Lunch /
Early Supper Menu
Monday to Friday
12pm-6pm
Two Courses 26.50
Three Courses 31.50

STARTERS

- Roasted Jerusalem Artichoke Soup 8.95 ^{VG}
Soft Polenta, wild mushroom & thyme 9.50 ^V
Duck & Ham Hock Terrine, plum chutney, sourdough toast 11.95
Scallop, Prawn & Mushroom Gratin 15.50
Handpicked Crab, cucumber, fennel & watercress 16.95
Soft Goat's Cheese & Beetroot Tart 10.95 ^V
Avocado Vinaigrette 8.95 ^{VG}
Octopus, potatoes & chorizo 15.50
Seared Beef Fillet Carpaccio, wild rocket & parmesan 15.95
Today's Risotto 10.50/21.95

GRILL

- Hamburger (6oz) 19.50
Cheeseburger (6oz) 21.00
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) 35.50
béarnaise or peppercorn sauce,
green salad & chips

- Fillet (8oz) 38.95
28-day aged Hereford, peppercorn sauce,
roasted bone marrow, creamed potatoes &
spinach

- Rosemary Lamb Cutlets 29.50
Oxford sauce, green salad & chips

PIZZA

- Margherita 15.50 ^V
Artichoke Hearts, wild rocket & pecorino 15.95 ^V Roast Butternut Squash, rosemary & ricotta 16.95 ^V
Wild Mushroom, taleggio & sage 16.50 ^V Spicy Italian Sausage, red peppers & chilli 17.50
choose half & half

MAINS

- Today's Fish, market price
Salmon & Smoked Haddock Fishcakes, spinach & tartare sauce 20.95
Chicken Kyiv, creamed potatoes & green salad 22.95
Cassoulet of Root Vegetables, cavolo nero & haricot beans 17.50 ^{VG}
Fillet of Seabass, roasted fennel, winter chard, clams & ginger sauce 26.50
Seared Duck Breast, roast celeriac purée & braised red cabbage 26.95
Tagliatelle, pork & sage ragù 22.95
Chicken Tikka Masala, saffron rice, raita & poppadum 21.50
Wild Mushroom & Mascarpone Ravioli, chestnut & sage butter 18.95 ^V

SALADS

- Thyme Roasted Chicken Breast, romaine lettuce, soft boiled egg, parmesan & anchovy 21.95
Salmon Fillet, green beans, olives, potatoes & tomatoes 24.95
Harissa Roasted Cauliflower, pardina lentils, chicory & wild rocket 17.50

SIDES

- House Salad 5.50 Chips 5.95 Buttered Spinach 5.95
Braised Red Cabbage 5.50 Tenderstem Broccoli with hollandaise or anchovy 5.95
Sourdough Bread, unsalted butter 5.95

PUDDINGS

- Salted Caramel Cheesecake, salted caramel ice cream 10.95
Maple Roasted Pears, pear sorbet 9.25 Sticky Toffee Pudding, vanilla ice cream 10.50
Bourbon & Pecan Tart, clotted cream 10.95 Chocolate Pot, orange crème fraiche, almond praline 10.50

CHEESE

- Harbourne Blue
Westcombe Cheddar
Ragstone Goat

spelt crackers, apricot & ginger chutney

5.95 each or 15.95 all three

SORBET

- Clementine
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 due to open plan kitchen, 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.