

BREAKFAST
7AM-11AM

AFTERNOON TEA
3PM-5.30PM

SUNDAY ROAST
12PM-3PM

QUOD
RESTAURANT & BAR

SET MENU
MONDAY TO FRIDAY
12PM- 6PM TWO
COURSES 26.95
THREE COURSES 31.95

LUNCH & DINNER

SERVED FROM 11.30AM-11PM

STARTERS

White Onion Soup, crispy sage 8.95 ^V
Chicken & Ham Hock Terrine, pickled
radish, watercress 11.95
Scallop, Prawn & Mushroom Gratin 15.95
Baked Polenta, sweet pepper dressing,
tomatoes & basil 10.95 ^{VG}

Today's Risotto 10.95/21.95
Avocado Vinaigrette 8.95 ^{VG}
Swordfish Ceviche, chilli, shallots & lime 14.95
Steak Tartare, egg yolk, toasted sourdough 16.95
Handpicked Crab, cucumber, fennel &
chicory 16.95

GRILL

Rump (9oz) 28.50
30-day aged Hereford, béarnaise or peppercorn
sauce, green salad & chips
Rosemary Lamb Cutlets 29.50
Oxford sauce, green salad & chips

Fillet (8oz) 38.50
30-day aged Hereford, peppercorn sauce, roasted
bone marrow, creamed potatoes & spinach
Ribeye to Share (25oz) 97.50
30-day aged Hereford, roasted bone marrow,
béarnaise or peppercorn sauce, green salad & chips

Hamburger (6oz) 19.50 Cheeseburger (6oz) 21.00 with chips & relish

OUR HAMBURGERS ARE MADE TO OUR OWN RECIPE, WE RECOMMEND RARE, MEDIUM RARE OR MEDIUM

MAINS

Today's Fish, market price
Rabbit & Bacon Roulade, butter bean cassoulet 24.00
Salmon & Dill Fishcakes, spinach & tartare sauce 20.95
Goat's Cheese, Wild Garlic & Spring Vegetable Pie, carrots & spring greens 18.95 ^V
Salt Baked Celeriac, yellow split peas, cavolo nero & smoked paprika 17.50 ^{VG}
Lamb Do Pyaza, basmati rice, raita & poppadum 22.50
Fillet of Seabass, spring greens, peas & fennel, chervil sauce 26.95
Tagliatelle, chicken, mushroom & thyme 21.95
Lemon Ricotta Ravioli, peas & broad beans 18.95 ^V

SALADS

Burrata, warm salad of courgette, red
pepper, tomatoes & basil 18.95 ^V
Fillet of Salmon, green beans, olives,
potatoes & tomatoes 24.50
Thyme Roasted Chicken Breast, romaine lettuce,
soft boiled egg, parmesan & anchovy 21.95

PIZZA

Margherita 15.50 ^V
Alsace Bacon, soft onion & parsley 15.95
Purple Sprouting, lemon, oregano & chilli 16.95 ^V
Spicy Italian Sausage, red peppers & chilli 17.50
Buffalo Mozzarella, cherry tomatoes & rocket 16.95 ^V

CHOOSE HALF & HALF

SIDES

House Salad 5.50 Chips 5.95 Buttered Spinach 5.95 Steamed Basmati Rice 5.50
Tenderstem Broccoli with hollandaise or anchovy 5.95 Sourdough Bread, unsalted butter 5.95

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

We are unable to guarantee the total absence of allergens due to an open plan kitchen, please inform us if you have a food allergy or intolerance.
13.5% discretionary service charge will be added to your bill. 100% of all tips go to our team.

0% & LOW

Purus 0% Sparkling Organic Blanc de Blancs, Spain	175ml / 750ml
Viura, alcohol liberated, zeno 0.5%, Spain	6.95 / 36.00
Tempranillo Cabernet, alcohol liberated, zeno 0.5%, Spain	7.50 / 37.50
	7.50 / 37.50

CHAMPAGNE & SPARKLING

Prosecco Spumante, Ita, DOC Brut, NV	125ml / 750ml
Exton Park, RB 32, Brut	9.50 / 42.00
Champagne Pierre Vaudon, Premier Cru, Brut NV	15.95 / 85.95
Pol Roger, Brut Reserve, NV	16.95 / 90.00
Ruinart Blanc de Blanc, NV	131.00
Bollinger, La Grande Annee, Brut	195.00
	260.00

WHITE WINE

Quod House White, France 2023	175ml / 500ml / 750ml
Verdejo, Azumbre, Rueda, Spain 2023	8.95 / 21.95 / 28.95
Verdicchio dei Castelli di Jesi Classico, Pontemagno, Italy 2023	30.00
Chardonnay, Kingklip Bay, Cape Coast, South Africa 2023	34.00
Grillo Sicilia, Rupe Secca, Sicilia, Italy 2023	9.00 / 25.95 / 34.95
Picpoul de Pinet, Castel Freres, Languedoc-Roussillon, France 2023	35.50
Viognier, IGP Pays d'Oc, Domaine Gayda, France 2023	9.95 / 28.00 / 37.95
Riesling, Wakefield, Clare Valley, Australia 2023	39.95
Sauvignon Blanc, Black Cottage, Marlborough, New Zealand 2023	10.50 / 30.50 / 41.00
Soave Classico, Corte del Sole, Veneto, Italy 2022	11.00 / 31.00 / 42.50
Messwein Grüner Veltliner, Niederösterreich, Weingut Stift Goettweig, Austria 2023	44.00
Albariño, Vinabade, Rias Baixas, Spain 2023	11.95 / 34.00 / 46.00
Gavi di Gavi, Guido Matteo, Bosio, Piedmont, Italy 2023	47.00
Mâcon-Chardonnay, Domain Talmard, France 2023	51.00
Pinot Bianco, Kellerei Kurtatsch, Alto Adige, Italy 2023	53.00
Chenin Blanc, 21 Gables, South Africa 2019	56.50
Chablis, Domaine Collet, France 2022	15.50 / 43.95 / 58.95
Sancerre, Domaine Etienne Daulny, France 2023	18.50 / 52.25 / 64.50
Puligny-Montrachet, Alain Chavy, Burgundy, France 2022	68.50
Meursault Grands Charrons, Domaine Vincent Latour, Burgundy, France 2022	115.00
	150.00

RED WINE

Quod House Red, France 2022	175ml / 500ml / 750ml
Primitivo, Grifone, Puglia, Italy 2021	8.95 / 21.95 / 28.95
Cabernet Sauvignon, Maipu, Mendoza, Argentina 2021	9.25 / 24.95 / 33.50
Malbec, Las Pampas, Mendoza, Argentina 2024	36.50
Rioja Tinto, Monte Araya, Rioja, Spain 2022	9.50 / 27.00 / 38.95
Valpolicella, Cantina di Castelnuovo del Garda, Italy 2023	39.50
Garnacha, Bodegas Obergo, Somontano, Aragon, Spain 2022	10.50 / 30.00 / 40.00
Côtes du Rhône, Domaine de Verquièrre, France 2023	43.00
Château Haut Barry, Graves, France 2020	45.50
Chianti Classico Riserva, Querciavalle, Tuscany, Italy 2015	12.50 / 36.00 / 47.50
Juliénas, Domaine de Forétal, France 2023	15.00 / 42.50 / 57.50
Barbera d`Alba, Rocche Costamagna, Piemonte, Italy, 2021	15.50 / 43.50 / 58.50
Pinot Nero, Kellerei Kurtatsch, Alto Adige, Italy 2023	63.95
Els Pics, Mas Alta, Priorat, Spain 2020	66.00
Gigondas, Domaine Les Goubert, Rhone Valley, France 2021	17.95 / 50.95 / 69.00
Rioja Gran Reserva, Navajas, Rioja, Spain 2014	73.00
Savigny-Lès-Beaune Godeaux, Domaine Seguin-Manuel, France 2019	93.00
Barolo Rocche dell'Annunziata Riserva, Rocche Costamagna, Piedmont, Italy 2020	99.50
Château Lafleur-Gazin, Pomerol, France 2017	124.00
Brunello di Montalcino, Villa Le Prata, Tuscany, Italy 2013	134.00
	148.00

ROSÉ WINE

Quod House Rosé, France 2023	175ml / 500ml / 750ml
Domaine Pique Roque, Côtes de Provence, France 2023	8.95 / 21.95 / 28.95
	13.00 / 37.25 / 50.00

Our wines by the glass are available in a 125ml measure. We use the Verre de Vin wine preservation system to preserve our open wines in perfect condition. Please note that vintages may be subject to change without notice.