

# QUOD

RESTAURANT & BAR

Roasted Jerusalem Artichoke Soup (VG)

Soft Goat's Cheese, beetroot & walnuts (V)

Game Terrine, prune, pear chutney & sourdough toast

Risotto Nero

Falafel, chickpeas, chicory, radish & tahini dressing (VG)

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Spatchcock Baby Chicken, hot pepper sauce,

green salad & chips

Seabass Fillet, roasted fennel, winter chard,  
clams & ginger sauce

Cassoulet of Root Vegetables, cavolo nero & haricot beans (VG)

Wild Mushroom & Mascarpone Ravioli, chestnut  
& sage butter (V)

Fillet of Hereford Beef, spinach, creamed potatoes  
& red wine sauce (5 Supplement)

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Baked Vanilla Cheesecake, blackberry

Roasted Pineapple, coconut sorbet (VG)

Chocolate Pot, orange crème fraîche, hazelnut praline

Sticky Toffee Pudding, vanilla ice cream

3 COURSES

£70

"OUR CHEFS & BARTENDERS 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. The Set Menu cannot be used in conjunction with any other offer, including our 10% privilege or alumni cards. 13.5% discretionary service charge will be added to your bill. 100% of all tips go to our team.