

QUOD

RESTAURANT & BAR

PUDDINGS

Baked Vanilla Cheesecake, blueberry sorbet 11.95

Rhubarb & Custard Tart, ginger ice cream 12.50

Roasted Pineapple & coconut sorbet 9.95 VG

Sticky Toffee Pudding & vanilla ice cream 11.50

Chocolate Pot, orange crème fraîche, hazelnut praline 10.95

ICE CREAM 4.95 per scoop

Vanilla, Strawberry, Chocolate, Salted Caramel, Coffee

SORBET 5.95 per scoop

Rhubarb & Gin

CHEESE

Shropshire Blue, Ragstone Goat's, Montgomery Cheddar
spelt crackers, plum chutney

5.95 each or 16.50 all three

AFTER DINNER COCKTAILS

Espresso Martini vodka, espresso, coffee liqueur 12.50

Amaretto Sour amaretto, lemon juice, sugar 12.50

Champagne Cocktail cognac, champagne, angostura 16.95

MOCKTAILS 9.00

Bax Colada coconut syrup, pineapple, coconut cream

Lemon Meringue Purus 0% sparkling Blanc de Blanc, lemon, sugar

Mochatini espresso, chocolate, vanilla syrup

"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.
13.5% discretionary service charge will be added to your bill. 100% of all service charges & tips go to our team.

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SWEET & FORTIFIED WINE 70ML

Tokaji, Hungary 10.95

Sauternes, France 11.50

Vin Santo, Italy 15.00

Pedro Ximenes Sherry, El Candado, Spain 10.00

Calem, Fine Ruby Port 8.95

Calem, Tawny Port 9.50

Calem, LBV, Port 9.95

COGNAC & BRANDY 50ML

Martel VSOP 11.50

Martel XO 24.00

Rémy Martin VSOP 12.00

Rémy Martin XO 25.50

Hennessy XO 28.50

Calvados 9.50

Armagnac 10.50

Grappa 11.00

TEA & COFFEE

English Breakfast 4.25

Earl Grey 4.25

Lapsang Souchong 4.25

Jasmine Star 4.95

Rooibos 4.25

Camomile 4.25

Darjeeling 4.25

Red Berry & Hibiscus 4.25

Assam 4.25

Fresh Mint 4.25

Espresso 3.25/4.25

Piccolo 4.25

Cappuccino 4.25

Latte 4.25

Flat White 4.25

Americano 4.25

Cafetiere 4.50/5.95

Hot Chocolate 4.95