

QUOD

RESTAURANT & BAR

PUDDINGS

Baked Vanilla Cheesecake, cherry ice cream 11.95
Apricot & Custard Tart, ginger ice cream 11.95
Roasted Peaches & raspberry sorbet 9.95 ^{VG}
Strawberry Pavlova 10.50
Chocolate Pot, crème fraîche, hazelnut praline 10.95
Affogato, double espresso, vanilla ice cream 8.50
Add Amaretto or Pedro Ximenez 4.95

ICE CREAM 4.95 per scoop

Vanilla, Strawberry, Chocolate, Salted Caramel, Coffee

SORBET 5.95 per scoop

Peach & Prosecco

CHEESE

Devon Blue, Brightwell Ash, Montgomery Cheddar
spelt crackers, apricot & ginger chutney
5.95 *each* or 16.50 *all three*

SWEET & FORTIFIED WINE

	70ML/375ML
Tokaji, Hungary	11.50 / 40.50
Muscat, Australia	9.00 / 37.95
Sauternes, France	11.50 / 40.50
Vin Santo, Italy	18.00 / 115.00
Jurançon, France	14.95 / 78.00

"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.
15% discretionary service charge will be added to your bill. All service charges & tips go to our team.

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SHERRY & PORT 70ML

Pedro Ximenes Sherry, El Candado, Spain 10.50

Calem Porto, Fine Ruby, Portugal 9.95

Tawnty Port 10yr, Calem Porto, Portugal 10.50

LBV, Calem Porto, Portugal 11.00

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

AFTER DINNER 50ML

Fernet Branca 8.50

Amaro Montenegro 8.50

Grand Marnier 9.50

Tia Maria 8.50

Grappa 14.50

Limoncello 8.50

TEA & COFFEE

English Breakfast 4.50

Earl Grey 4.50

Lapsang Souchong 4.50

Jasmine Star 5.25

Rooibos 4.50

Camomile 4.50

Darjeeling 4.50

Red Berry & Hibiscus 4.50

Assam 4.50

Fresh Mint 4.50

Espresso 3.50/4.50

Piccolo 4.50

Cappuccino 4.50

Latte 4.50

Flat White 4.50

Americano 4.50

Cafetiere 4.50/5.95

Hot Chocolate 5.50