

BREAKFAST  
7AM-11AM

AFTERNOON TEA  
3PM-5.30PM

SUNDAY ROAST  
12PM-3PM

# QUOD

RESTAURANT & BAR

SET MENU  
MONDAY TO FRIDAY  
12PM-6PM  
TWO COURSES 28.95  
THREE COURSES 33.95

## LUNCH & DINNER

SERVED FROM 11.30AM-11PM

### STARTERS

Chilled Red Pepper & Tomato Soup 10.50 <sup>VG</sup>  
Terrine of Rabbit & Ham Hock,  
green beans & radish 13.95  
House Cured Salmon, horseradish  
crème fraîche 16.95  
Handpicked Crab, lemon, chicory, fennel 18.50

Goat's Cheese, beetroot, hazelnuts & watercress 12.50 <sup>V</sup>  
Beef Carpaccio, wild rocket & parmesan 17.95  
Scallop, Prawn & Mushroom Gratin 17.95  
Avocado Vinaigrette 9.50 <sup>VG</sup>  
Today's Risotto 11.95/23.50

### GRILL

Fillet (8oz) 43.95  
30-day aged Hereford beef, roasted bone marrow

Ribeye (9oz) 40.95  
30-day aged Hereford beef

BOTH SERVED WITH CHIPS & SALAD OR CREAMED POTATOES & SPINACH | CHOICE OF BÉARNAISE OR PEPPERCORN SAUCE

Rosemary Lamb Cutlets 36.95  
Oxford sauce, green salad  
& chips

Spatchcock Baby Chicken 25.95  
hot pepper sauce, green salad  
& chips

Duck Breast 34.95  
pak choi, baby corn,  
ginger & soy

Hamburger (6oz) 22.50  
Cheeseburger (6oz) 23.95

BOTH SERVED WITH CHIPS & RELISH  
HAMBURGERS ARE MADE HERE TO OUR OWN RECIPE  
WE RECOMMEND RARE, MEDIUM RARE OR MEDIUM

### MAINS

Today's Fish, market price  
Montgomery Cheddar Pie & kale 21.50 <sup>V</sup>  
Salmon & Dill Fishcakes, spinach,  
tartare sauce 23.95  
Spaghettini, king prawns, chilli,  
garlic & parsley 24.95  
Salad of Aubergines, sweet peppers, carrots  
& tahini dressing 20.50 <sup>VG</sup>

Lamb do Pyaza, saffron rice, raita & poppadum 26.95  
Seabream Fillet, peas, broad beans, new potatoes  
& chive sauce 32.00  
Summer Vegetables, cannellini beans  
& cavolo nero, romesco 20.50 <sup>VG</sup>  
Spinach Ricotta Ravioli, tomato & basil sauce 21.50 <sup>V</sup>  
Burrata, summer tomatoes, peaches & basil 20.95 <sup>V</sup>  
Grilled Chicken Breast, Caesar salad 22.95

### PIZZA

Margherita 17.95 <sup>V</sup>  
Prosciutto, girolles & watercress 18.95  
Artichoke Hearts, lemon, oregano & ricotta 18.50 <sup>V</sup>  
Spicy Italian Sausage, red peppers & chilli 19.95  
Buffalo Mozzarella, cherry tomatoes & rocket 18.95 <sup>V</sup>

CHOOSE HALF & HALF

### SMALLER BITES

Crispy Squid, lemon aioli 12.95  
Padron Peppers 5.95 <sup>V</sup>  
Buffalo Mozzarella Pizzetta 10.95 <sup>V</sup>  
Spiced Chicken Skewers 12.50  
Iberico Ham 13.95  
Small Burger (3oz) 12.50

### SIDES 6.50

Chips	Buttered Spinach	New Potatoes	Saffron Rice
House Salad	Tenderstem Broccoli with hollandaise	Sourdough Bread, unsalted butter	

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

## 0% & LOW

Purus 0% Sparkling Organic Blanc de Blancs, Spain

125ml / 750ml  
7.50 / 36.50

Viura, alcohol liberated, zero 0.5%, Spain

175ml / 750ml  
8.00 / 37.50

Tempranillo Cabernet, alcohol liberated, zero 0.5%, Spain

8.00 / 37.50

## CHAMPAGNE & SPARKLING

Prosecco Spumante, Brut, Veneto, Italy, NV

125ml / 750ml  
9.95 / 45.00

Pierre Vaudon, Premier Cru, Brut, Champagne, France, NV

16.95 / 90.00

Baron de Beaupré Rosé, Champagne, France NV

17.95 / 96.00

Pol Roger, Brut Reserve, Champagne, France, NV

135.00

Ruinart Blanc de Blanc, Champagne, France, NV

195.00

Bollinger, La Grande Année, Brut, Champagne, France, 2015

260.00

## WHITE WINE

Quod House White, Languedoc-Roussillon, France 2024

175ml / 500ml / 750ml  
9.50 / 23.50 / 31.50

Verdicchio dei Castelli di Jesi Classico, Pontemagno, Italy 2024

35.50

Greco di Sannio Fremondo, La Guardiense, Italy 2024

10.50 / 29.50 / 38.00

Picpoul de Pinet, Domaine de Castelnaud Garenne, Languedoc, France 2025

11.00 / 30.50 / 40.95

Chardonnay Parcelles, Domaine Réthoré Davy, Loire Valley, France 2025

42.00

Riesling, Wakefield, Clare Valley, Australia 2024

43.50

Muscadet Sèvre et Maine, Domaine de la Chauvinière, Loire Valley, France 2024

11.50 / 32.95 / 44.50

Sauvignon Blanc, Domaine Patrick Vauvy, Touraine, France 2025

12.00 / 33.50 / 45.00

Chenin Blanc Secateurs, Swartland, South Africa 2025

46.50

Albariño, Vinabade, Rias Baixas, Spain 2024

12.95 / 35.00 / 47.50

Messwein Grüner Veltliner, Niederösterreich, Weingut Stift Goettweig, Austria 2024

48.95

Gavi di Gavi, Guido Matteo, Bosio, Piedmont, Italy 2025

13.95 / 38.00 / 50.95

Pinot Blanc, Soultzmatt, Alsace, France 2023

52.00

Assyrtiko, Kir-Yianni, Amyndeon, Greece 2025

54.00

Lugana, Ca' dei Frati, Lombardia, Italy 2024

66.00

Chablis, Domaine Jean Collet & Fils, Burgundy, France 2024

17.95 / 50.95 / 68.95

Sancerre, Domaine Daulny, Loire Valley, France 2023

74.00

Gewurztraminer Turmhof, Tiefenbrunner, Alto Adige, Italy 2022

83.95

Puligny-Montrachet, Domaine Alain Chavy, Burgundy, France 2022

125.00

Meursault Grands Charrons, Domaine Vincent Latour, Burgundy, France 2022

151.00

## RED WINE

Quod House Red, Languedoc-Roussillon, France, 2024

175ml / 500ml / 750ml  
9.50 / 23.50 / 31.50

Primitivo, Portelisa, Puglia, Italy 2024

34.50

Cabernet Sauvignon, Proemio, Mendoza, Argentina 2021

36.95

Malbec, Las Pampas, Mendoza, Argentina 2025

10.95 / 28.50 / 38.95

Rioja Tinto, Monte Araya, Rioja, Spain 2024

11.50 / 30.50 / 41.00

Valpolicella, Cantina di Castelnuovo del Garda, Veneto, Italy 2023

43.00

Château La Rose de Vitrac, Bordeaux, France 2022

12.00 / 32.95 / 45.50

Pinot Noir Racine, Bruno Lafon, Languedoc-Roussillon, France 2024

12.50 / 35.00 / 48.00

Côtes du Rhône, Domaine de Verquière, Rhône Valley, France 2025

13.50 / 35.95 / 49.50

Syrah, Trinity Hill Hawkes Bay, New Zealand, 2022

53.00

Xinomavro, Kir-Yianni, Naoussa, Greece 2022

14.00 / 39.50 / 54.95

Château Puy Castéra, Haut-Médoc, Bordeaux, France 2022

55.50

Chianti Classico Riserva, Querciavalle, Tuscany, Italy 2017

16.95 / 45.50 / 61.50

Bourgogne Hautes Côtes de Beaune Rouge, Famille Guérin, France 2024

68.00

Châteauneuf-du-Pape, Château de Vaudieu, Southern Rhône, France 2023

79.50

Chinon, Les Charmes, Domaine Charles Joguet, Loire Valley, France 2022

93.50

Savigny-Lès-Beaune Godeaux, Domaine Seguin-Manuel, Burgundy, France 2021

99.50

Brunello di Montalcino, Villa Le Prata, Tuscany, Italy 2017

130.00

Château Lafleur-Gazin, Pomerol, France 2017

136.00

Amarone della Valpolicella, Brolo dei Giusti, Veneto, Italy 2013

142.00

## ROSÉ WINE

Quod House Rosé, Languedoc-Roussillon, France 2025

175ml / 500ml / 750ml  
9.50 / 23.50 / 31.50

Messwein Rose, Weingut Stift Goettweig, Austria 2025

11.50 / 32.95 / 44.50

Côtes de Provence, Domaine Pique Roque, France 2024

52.00

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.