

BREAKFAST
7AM-11AM

AFTERNOON TEA
3PM-5.30PM

SUNDAY ROAST
12PM-3PM

QUOD

RESTAURANT & BAR

LUNCH & DINNER

SERVED FROM 11.30AM-11PM

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

STARTERS

- Roasted Red Pepper & Tomato Soup 10.50 ^{VG}

Game Terrine, pickled plums & sourdough toast 12.95

Tuna Carpaccio, orange, dill & capers 16.95

Handpicked Cornish Crab, cucumber, chicory, fennel & lemon 18.50
- Goat's Cheese, Beetroot & Walnut Salad 13.50 ^V

Venison Tartare, soy-cured hen's egg 16.95

Scallop, Prawn & Mushroom Gratin 17.95

Avocado Vinaigrette 9.50 ^{VG}

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

chips & green salad, Oxford sauce
- Spatchcock Baby Chicken 25.95

chips & green salad, hot pepper sauce
- Seared Duck Breast 32.95

sweet potato gratin, cavolo nero & plum sauce

- Hamburger (6oz) 22.95

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, creamed potatoes, carrots & kale 22.50 ^V

Tagliatelle, rabbit ragu 24.95

Sea Bass Fillet, roasted fennel, red chard, dill butter sauce 32.00

Roasted Cauliflower, chickpeas, tomatoes & spinach, tahini dressing 20.50 ^{VG}
- Chicken Tikka, saffron rice, raita & poppadum 26.95

Salmon & Dill Fishcakes, spinach, tartare sauce 23.95

Cassoulet of Black Beans, roasted root vegetables, cavolo nero & romesco 20.50 ^{VG}

Gnocchi, butternut squash & ricotta 21.50 ^V

Grilled Chicken Breast, Caesar salad 22.95

Burrata, sweet peppers, capers, olives & basil 20.95 ^V

PIZZA

- Margherita 17.95 ^V
- Prosciutto, wild rocket & pecorino 18.95
- Artichoke Hearts, lemon, oregano & ricotta 18.50 ^V
- Spicy Italian Sausage, red peppers & chilli 19.95
- Buffalo Mozzarella, cherry tomatoes & basil 18.95 ^V

CHOOSE HALF & HALF

SMALLER BITES

- Crispy Squid, lemon aioli 12.95
- Padron Peppers 5.95 ^V
- Buffalo Mozzarella Pizzetta 10.95 ^V
- Pork Belly Bites 12.95
- Iberico Ham 13.95
- Small Burger (3oz) 12.50

SIDES 6.50

- Chips

House Salad
- Buttered Spinach

Tenderstem Broccoli with hollandaise
- Ratatouille

Sourdough Bread, unsalted butter
- Saffron Rice

"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, zeno 0.5%, Spain	175ml / 750ml 8.00 / 37.50
Tempranillo Cabernet, alcohol liberated, zeno 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 Annee, Brut, Champagne, France, 2015	260.00

WHITE WINE

Quod House White, Languedoc-Roussillon, France 2025	175ml / 500ml / 750ml 9.50 / 23.50 / 31.50
Verdicchio dei Castelli di Jesi Classico, Pontemagno, Italy 2025	35.50
Greco di Sannio Fremondo, La Guardiense, Italy 2024	10.50 / 29.50 / 38.00
Picpoul de Pinet, Domaine de Castelnau 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 2025	43.50
Muscadet Sèvre et Maine, Domaine de la Chauvinière, Loire Valley, France 2025	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 2025	12.95 / 35.00 / 47.50
Messwein Grüner Veltliner, Niederösterreich, Weingut Stift Goettweig, Austria 2025	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 2025	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 2025	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 Montchenevoy, Domaine Seguin-Manuel, Burgundy, France 2022	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 2025	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.