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

Jerusalem Artichoke Soup 10.50 V

Game Terrine, pickled plums & sourdough toast 12.95

Beef Carpaccio, rocket & parmesan 17.50

Handpicked Cornish Crab, cucumber, chicory, fennel & lemon 18.50

Goat's Cheese, Beetroot & Walnut Salad 13.50 V

Cured Salmon, pickled cucumber, fennel & horseradish crème fraîche 16.95

Scallop, Prawn & Mushroom Gratin 17.95

Avocado Vinaigrette 9.50 VG

Today's Risotto 11.95/23.50

GRILL

Fillet (8oz) 44.95
30-day aged Hereford beef, roasted bone marrow

Ribeye (9oz) 42.95
30-day aged Hereford beef

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

Rosemary Lamb Cutlets 38.95
chips & green salad, Oxford sauce

Spatchcock Baby Chicken 26.50
chips & green salad, hot pepper sauce

Seared Duck Breast 32.50
braised red cabbage & celeriac purée

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 22.95 V

Spaghettini, king prawns, chilli & garlic 24.95

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

Roasted Sweet Potatoes, spinach & spiced lentils 20.50 VG

Chicken Tikka, saffron rice, raita & poppadum 26.95

Cassoulet of Haricot Beans, root vegetables & cavolo nero 20.50 VG

Salmon & Dill Fishcakes, spinach, tartare sauce 23.95

Wild Mushroom & Mascarpone Ravioli, chestnut & sage butter 22.50 V

Chargrilled Tuna Loin, sweet peppers, capers, black olives & basil 24.95

Grilled Chicken Breast, Caesar salad 22.95

PIZZA

Margherita 17.95 V

Prosciutto, wild rocket & pecorino 18.95

Winter Squash, ricotta & sage 18.50 V

Spicy Italian Sausage, red peppers & chilli 19.95

Anchovy & Fennel, black olives & capers 18.95

CHOOSE HALF & HALF

SMALLER BITES

Crispy Squid, lemon aïoli 12.95

Padron Peppers 5.95 V

Margherita Pizzetta 10.95 V

Pigs in Blankets 12.95

Iberico Ham 13.95

Small Burger (3oz) 12.50

SIDES 6.50

Chips
House Salad
Buttered Spinach
Tenderstem Broccoli with hollandaise
Braised Red Cabbage
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

	125ml / 750ml
Wild Idol, Naturally Alcohol Free Sparkling White, Rheinhessen, Germany	10.50 / 52.50
	175ml / 750ml
Viura, alcohol liberated, zeno 0.5%, Spain	8.00 / 37.50
Tempranillo Cabernet, alcohol liberated, zeno 0.5%, Spain	8.00 / 37.50

CHAMPAGNE & SPARKLING

	125ml / 750ml
Prosecco Spumante, Brut, Veneto, Italy, NV	9.95 / 45.00
Exton Park, RB 32, Brut, England NV	15.95 / 85.95
Pierre Vaudon, Premier Cru, Brut, Champagne, France, NV	17.95 / 95.50
Pol Roger, Brut Reserve, Champagne, France, NV	135.00
Ruinart Blanc de Blanc, Champagne, France, NV	196.00
Bollinger, La Grande Annee, Brut, Champagne, France, 2018	260.00

WHITE WINE

	175ml / 500ml / 750ml
Quod House White, Languedoc-Roussillon, France 2025	9.50 / 24.50 / 32.95
Verdicchio dei Castelli di Jesi Classico, Pontemagno, Italy 2025	35.50
Picpoul de Pinet, Domaine de Castelnau Garenne, Languedoc, France 2025	39.50
Chenin Blanc, Simonsig, Western Cape, South Africa 2024	10.50 / 30.50 / 40.95
Viognier Le Paradou, Château Pesquie, Rhône, France 2025	11.50 / 31.50 / 42.50
Chardonnay Parcelles, Domaine Réthoré Davy, Loire, France 2025	43.95
Pinot Grigio, Cantina Bolzano - Kellerei Bozen, Trentino-Alto Adige, Italy 2025	11.95 / 33.95 / 45.50
Riesling, Wakefield, Clare Valley, Australia 2025	12.50 / 34.95 / 46.95
Sauvignon Blanc, Black Cottage, Marlborough, New Zealand 2025	12.95 / 35.50 / 47.50
Albariño, Vinabade, Rias Baixas, Spain 2025	48.95
Grüner Veltliner, Niederösterreich, Weingut Stift Goettweig, Austria 2025	50.50
Gavi di Gavi, Guido Matteo, Bosio, Piedmont, Italy 2025	51.00
Assyrtiko, Kir-Yianni, Amyndeon, Greece 2025	53.50
Torrontés, Zuccardi, Mendoza, Argentina 2025	57.95
Chablis, Domaine Jean Collet & Fils, Burgundy, France 2024	17.95 / 51.50 / 69.50
Etna Bianco Guardoilvento, Pietro Caciorgna, Sicily, Italy 2025	18.50 / 52.95 / 73.00
Sancerre, Domaine Daulny, Loire Valley, France 2025	78.50
Gewurztraminer Turmhof, Tiefenbrunner, Alto Adige, Italy 2022	84.00
Puligny-Montrachet, Domaine Alain Chavy, Burgundy, France 2022	132.00
Meursault Grands Charrons, Domaine Vincent Latour, Burgundy, France 2022	154.00

RED WINE

	175ml / 500ml / 750ml
Quod House Red, Languedoc-Roussillon, France, 2024	9.50 / 24.50 / 32.95
Primitivo, Portelisa, Puglia, Italy 2024	9.95 / 25.00 / 34.50
Malbec, Las Pampas, Mendoza, Argentina 2025	10.50 / 28.95 / 39.00
Rioja Tinto, Monte Araya, Rioja, Spain 2024	41.00
Cabernet Sauvignon, Maipu, Mendoza, Argentina 2021	10.95 / 30.95 / 42.00
Valpolicella, Cantina di Castelnuovo del Garda, Veneto, Italy 2023	43.00
Château La Rose de Vitrac, Bordeaux, France 2022	46.50
Pinot Noir Racine, Bruno Lafon, Languedoc-Roussillon, France 2025	12.95 / 36.50 / 48.95
Côtes du Rhône, Domaine de Verquière, Rhône, France 2025	13.50 / 38.50 / 51.95
Xinomavro, Kir-Yianni, Naoussa, Greece 2022	55.50
Etna Rosso Ciauria, Pietro Caciorgna, Sicily, Italy 2025	16.50 / 46.50 / 62.50
Merlot, Lukas van Loggerenberg, Stellenbosch, South Africa 2024	17.00 / 47.95 / 64.50
Chianti Classico Riserva, Querciavalle, Tuscany, Italy 2017	67.95
Bourgogne Hautes Côtes de Beaune Rouge, Famille Guérin, Burgundy, France 2024	70.50
Savigny-Lès-Beaune Godeaux, Domaine Seguin-Manuel, Burgundy, France 2022	98.50
Châteauneuf-du-Pape, Château de Vaudieu, Rhône, France 2023	105.00
Barolo del Comune di la Morra DOCG, Rocche Costamagna, Piedmont, Italy 2022	120.00
Château Lafleur-Gazin, Pomerol, Bordeaux, France 2017	136.00
Brunello di Montalcino, Villa Le Prata, Tuscany, Italy 2017	154.00
Rioja Gran Reserva, Contino, Rioja, Spain 2017	165.00

ROSÉ WINE

	175ml / 500ml / 750ml
Quod House Rosé, Languedoc-Roussillon, France 2025	9.50 / 24.50 / 32.95
Côtes de Provence, Domaine Pique Roque, France 2025	53.00

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.