

Breakfast
7am-11am

Afternoon Tea
3pm-5.30pm

Sunday Roast
12pm-3pm

QUOD

RESTAURANT & BAR

Set Lunch /
Early Supper Menu
Monday-Friday
12pm-6pm
Two Courses 17.50
Three Courses 21.95

LUNCH & DINNER

served from 11.30am-11pm

STARTERS

- Roasted Tomato & Cumin Soup 7.25
Handpicked Crab, cucumber & fennel 13.95
Beetroot, goats curd & hazelnut salad 8.25
Scallop, Prawn & Mushroom Gratin 13.50
Venison & Ham Hock Terrine, plum chutney, sourdough toast 8.50
Baked Farinata, fennel, kale & olives 8.25
Avocado Vinaigrette 7.25
Octopus, split peas & smoked paprika 11.50
Today's Risotto 7.95 /15.50

Carpaccio

Seared Beef Fillet, wild rocket, summer tomatoes & parmesan 12.95 Seabream, lemon, dill & capers 10.95

GRILL

- Hamburger (6oz) 15.95
Cheeseburger (6oz) 16.95
with homemade chips & relish

Small Cheeseburger 7.95

- Ribeye (8oz) 28.50
28-day aged hereford,
béarnaise or peppercorn sauce,
homemade chips & green salad

- Fillet (8oz) 34.95
28-day aged hereford, peppercorn sauce,
roasted bone marrow & creamed potatoes
Rosemary Lamb Cutlets 25.95
oxford sauce, homemade chips
& green salad

PIZZA

- Margherita 12.50
Wild Mushroom & Taleggio 14.95 Fennel, Black Olives, soft onion & chilli 13.95
Buffalo Mozzarella, cherry tomatoes & wild rocket 12.95 Spicy Italian Sausage, red peppers, chilli 14.95
choose half & half

MAINS

- Today's Fish, market price
Salmon & Dill Fishcakes, spinach, tartare sauce 17.50
Spatchcock Baby chicken, slaw & lemon aioli 17.95
Rabbit & Bacon Roulade, savoy cabbage, carrots & mustard sauce 17.95
Tagliatelle with pork, lemon & sage ragù 15.95
Lamb Rogan Josh **or** Cauliflower do Pyaza, saffron rice, raita & poppadum 16.95/14.95
Cassoulet of Autumn Vegetables, curly kale & pearl barley 14.95
Fillet of Cod, cannellini beans & chorizo 19.50
Confit Duck Leg, celeriac & potato gratin, cavolo nero 18.95
Wild Mushroom & Mascarpone Ravioli, sage butter 15.50

SALADS

- Burrata, sweet peppers, courgettes, basil, olives & rocket 15.95
Butternut Squash, romanesco, pardina lentils, radicchio & salsa verde 14.95
Seared Salmon, puntarelle, fennel, anchovies & chicory 17.95

SIDES 4.85

- House Salad Homemade Chips Ratatouille Creamed Potatoes
Roasted Beetroot Buttered Spinach Broccoli with anchovy or hollandaise Saffron Rice

PUDDINGS

- Fig & Honey Cheesecake, salted caramel ice cream 8.95 Thyme Roasted Plums, plum sorbet 7.95
Sticky Toffee Pudding, banana ice cream 7.95 Chocolate Pot, crème fraîche, rosemary & almond praline 7.95
Pecan Tart, clotted cream 7.50 Blackberry & Apple Pavlova 7.50

CHEESE

- Pitchfork Cheddar
Ragstone Goat
Stichelton Blue
spelt crackers, pear & date chutney
4.95 each or 13.50 all three

SORBET

- Pear Sorbet
poire william
liqueur jelly 3.95

ICE CREAM

- Vanilla, Strawberry, Chocolate,
Salted Caramel, Ginger 2.75 per scoop

THICK ICE CREAM MILKSHAKES

small 4.50 large 6.00

"OUR CHEFS WILL MAKE EVERY EFFORT
TO ACCOMMODATE ANY SPECIAL REQUESTS"

We are unable to guarantee total absence of allergens, please inform us if you have a food allergy or intolerance.
Our crab is fresh, handpicked & British, it may contain a small amount of shell. A discretionary service charge of 12.5% will be added to the bill.
Printed on 100% recycled paper.