

Breakfast
7am-11am

Afternoon Tea
3pm-5.30pm

Sunday Roast
12pm-3pm

QUOD

RESTAURANT & BAR

Set Lunch /
Early Supper Menu
Monday to Friday
12pm-6pm
Two Courses 21.95
Three Courses 25.95

LUNCH & DINNER

served from 11.30am-11pm

STARTERS

Roasted Red Pepper & Tomato Soup 8.25
Avocado Vinaigrette 7.95
Guinea Fowl & Ham Hock Terrine, piccalilli 9.50
Scallop, Prawn & Mushroom Gratin 13.95
Roasted Globe Artichokes, radishes & pecorino 8.95
Octopus, split peas & chorizo 13.95
Handpicked Crab, cucumber & fennel 15.50
Soft Polenta, wild mushrooms & thyme 8.95
Today's Risotto 8.95/16.95

Carpaccio

Seared Beef Fillet, wild rocket & parmesan 13.95 Seabass, basil, lemon & chilli dressing 13.95

GRILL

Hamburger (7oz) 16.95
Cheeseburger (7oz) 17.95
with chips & relish

28-day aged hereford
Ribeye (8oz) 32.50
Fillet (8oz) 37.95

Pork T-bone 21.95
sage butter
Beef Short Rib 26.95
red wine sauce

our hamburgers are made here
to our own recipe, we recommend
rare, medium rare or medium

béarnaise or peppercorn sauce,
green salad & chips

t-bone and short rib served with
creamed potatoes & braised red cabbage

PIZZA

Margherita 13.50

Buffalo Mozzarella, cherry tomatoes & wild rocket 14.95 Roast Butternut Squash, rosemary & ricotta 14.95
Wild Mushrooms, taleggio & sage 14.95 Spicy Italian Sausage, red peppers & chilli 14.95
choose half & half

MAINS

Today's Fish, market price

Salmon, Haddock & Dill Fishcakes, spinach, tartare sauce 18.50
Spatchcock Baby Chicken, green salad, chips & hot pepper sauce 19.50
Cassoulet of Autumn Vegetables, haricot beans 15.95
Fillet of Seabass, rainbow chard, sweet peppers & basil 23.95
Seared Duck Breast, roast celeriac & braised red cabbage 24.95
Tagliatelle with Rabbit, marsala & tarragon 18.95
Chicken Tikka Masala, saffron rice, raita & poppadum 18.95
Wild Mushroom & Mascarpone Ravioli, chestnut & sage butter 17.95

SALADS

Thyme Roasted Chicken Breast, romaine lettuce, soft boiled egg, parmesan & anchovy 18.95
Poached Salmon, courgettes, watercress, dill & marjoram 23.95
Burrata, chargrilled butternut squash, peppers, radicchio & rocket 18.95

SIDES 5.25

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

PUDDINGS

Salted Caramel Cheesecake, salted caramel ice cream & honeycomb 8.95
Blackberry & Apple Crumble, custard 7.95 Chocolate Tart, crème fraiche 8.95
Sticky Toffee Pudding, vanilla ice cream 8.95 Fig Pavlova 8.95 Espresso Crème Brulee, short bread 7.95

CHEESE

Devon Blue
Double Gloucester Cheddar
Brightwell Ash
spelt crackers, apricot & ginger chutney
4.95 each or 13.95 all three

SORBET

Cantaloupe Melon
4.95

ICE CREAM

Vanilla, Strawberry, Chocolate,
Salted Caramel, Coffee

3.95 per scoop

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

QUOD

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CHAMPAGNE & SPARKLING

	125ml/750ml
Prosecco Spumante, Ita, DOC Brut, NV	7.95/39.50
Champagne Pierre Vaudon, Premier Cru, Brut NV	16.50/88.50
Preamble, Hundred Hills, England 2018	17.00/92.00
Champagne Henriët Bazin Blanc de Blancs, Premier Cru, NV	115.95
Pol Roger, Brut Reserve, NV	131.00
Bollinger, La Grande Annee, Brut	255.00

WHITE WINE

	175ml/500ml/750ml
Quod House White, Romania 2022	7.00/19.95/26.95
Verdejo, Azumbre, Rueda, Spain 2022	7.50/20.50/28.00
Verdicchio dei Castelli di Jesi Classico, Pontemagno, Italy 2021	30.00
Grillo Sicilia, Rupe Secca, Sicilia, Italy 2021	31.00
Chardonnay Reserva, Aresti, Cabina 56, Curicó, Chile 2019	8.50/25.00/33.00
Picpoul de Pinet, Les Pins de Camille, Languedoc-Roussillon, France 2022	9.50/26.50/35.50
Viognier, IGP Pays d'Oc, Domaine Gayda, France 2022	9.95/28.50/38.00
Pecorino, Noi Cento, Casa Vinicola Roxan, Italy 2021	39.50
Sauvignon Blanc, Black Cottage, Marlborough, New Zealand 2022	11.00/30.00/41.00
Messwein Grüner Veltliner, Niederösterreich, Weingut Stift Goettweig, Austria 2021	43.00
Soave Classico, Corte del Sole, Veneto, Italy 2020	44.00
Albariño, Vinabade, Rias Baixas, Spain 2022	45.00
Gavi di Gavi, Guido Matteo, Bosio, Piedmont, Italy 2022	46.50
Chenin Blanc, Chenin Avec Chene, Stellenbosch, South Africa 2019	53.50
Sancerre, Domaine Etienne Daulny, France 2022	15.95/45.00/61.00
Kerner, Kellerei Kurtatsch, Alto Adige, Italy 2022	16.50/47.00/63.00
Chablis, Domaine Daniel Damppt, France 2022	68.00
Bourgogne Aligoté, Oliver Leflaive, France 2021	75.00
Puligny-Montrachet, Alain Chavy, Burgundy, France 2021	99.00
Meursault Grands Charrons, Domaine Vincent Latour, Burgundy, France 2020	125.00

RED WINE

	175ml/500ml/750ml
Quod House Red, Romania 2022	7.00/19.95/26.95
Nero d'Avola, Rupe Secca, Sicilia, Italy 2021	31.00
Primitivo, Grifone, Pugili, Italy 2021	32.00
Malbec, Las Pampas, Mendoza, Argentina 2022	9.00/26.00/35.00
Rioja Tinto, Monte Araya, Rioja, Spain 2021	36.50
Cabernet Sauvignon, Six Poets, California 2020	9.50/26.00/37.00
Côtes du Rhône, Domaine de Verquière, France 2021	10.95/31.00/42.00
Château Tour Bel Air, Montagne-Saint-Émilion, France 2020	12.50/36.00/48.50
Le Mas, Domaine Clavel, Languedoc, France 2021	13.50/38.00/51.00
Dolcetto d'Alba Vilot, Ca`Viola, Italy 2019	52.50
Ribera del Duero, Selección, Hacienda Solano, Spain 2020	54.00
Chianti Classico Riserva, Querciavalle, Tuscany, Italy 2015	14.50/41.00/56.00
Els Pics, Mas Alta, Priorat, Spain 2019	16.95/48.00/65.00
Gigondas, Domaine Les Goubert, Rhone Valley, France 2020	73.00
Scorpo Noirien Pinot Noir, Mornington Peninsula, Australia 2021	75.00
Rioja Gran Reserva, Navajas, Rioja, Spain 2014	86.00
Savigny-Lès-Beaune Vieilles Vignes, Domaine Seguin-Manuel 2018	97.00
Barolo Rocche dell' Annunziata Riserva, Rocche Costamagna, Piedmont, Italy 2018	117.00
Château Lafleur-Gazin, Pomerol, France 2014	129.00
Brunello di Montalcino, Il Colle, Italy 2017	132.00

ROSÉ WINE

	175ml/500ml/750ml
La Source Reserve Rosé, Pays d'Oc, France 2022	7.50/21.00/27.95
Domaine Pique Roque, Côtes de Provence 2022	12.50/35.50/48.00