

Breakfast  
7am-11am  

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Afternoon Tea  
3pm-5.30pm  

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Sunday Roast  
12pm-3pm

# QUOD

RESTAURANT & BAR

Set Lunch /  
Early Supper Menu  
Monday-Friday  
12pm-6pm  
Two Courses 18.95  
Three Courses 22.50

## LUNCH & DINNER

served from 11.30am-11pm

### STARTERS

Roasted Jerusalem Artichoke Soup 7.25  
Handpicked Crab, cucumber & fennel 13.95  
Soft Goat cheese, chicory, hazelnut & watercress 8.25  
Avocado Vinaigrette 7.25  
Scallop, Prawn & Mushroom Gratin 13.50  
Baked Farinata, fennel, kale & sweet peppers 8.25  
Ham Hock & Goose Breast Terrine, celeriac remoulade & cornichons 8.50  
Octopus, split peas & smoked paprika 12.50  
Today's Risotto 7.95 /15.50

### Carpaccio

Seared Beef Fillet, mustard dressing 12.95    Seabass, lemon, basil & chilli 10.95

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

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Small Cheeseburger 7.95

### GRILL

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

Fillet (8oz) 34.95  
28-day aged hereford, peppercorn sauce,  
roasted bone marrow & creamed potatoes

Rosemary Lamb Cutlets 25.95  
oxford sauce, green salad & chips

### PIZZA

Margherita 12.50  
Wild Mushroom & Taleggio 14.95    Fennel, Anchovy, black olives & soft onion 13.95  
Spinach & Ricotta, confit garlic 13.95    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  
Tagliatelle with Pork, lemon & sage 16.95  
Lamb Rogan Josh **or** Aubergine Karahi, saffron rice, raita & poppadum 16.95/14.95  
Cassoulet of Winter Vegetables, curly kale & black beans 14.95  
Fillet of Cod, roasted fennel, chard & chive butter sauce 19.50  
Spatchcock Baby Chicken, hot pepper sauce, green salad & chips 17.95  
Confit Duck Leg, braised red cabbage & thyme roasted celeriac 18.95  
Wild Mushroom & Mascarpone Ravioli, sage & chestnut butter 15.50

### SALADS

Jerusalem Artichokes, romanesco, pardina lentils, raddichio & salsa verde 15.95  
Corn Fed Chicken Breast, soft boiled egg, anchovy, croutons, romaine lettuce & parmesan 17.95

### SIDES 4.95

House Salad    Roasted Beetroot    Buttered Spinach  
Creamed Potatoes    Chips    Broccoli with anchovy or hollandaise

### PUDDINGS

Salted Caramel Cheesecake, salted caramel ice cream 8.95    Honey Roast Pear, mulled wine sorbet 7.95  
Sticky Toffee Pudding, banana ice cream 7.95    Chocolate Pot, crème fraîche, rosemary & almond praline 7.95  
Pecan Pie Tart, clotted cream 7.95    Passion Fruit Pavlova 7.50

### CHEESE

Stichelton Blue  
Montgomery Cheddar  
Ragstone Goat  
spelt crackers, pear & date chutney  
4.95 each Or 13.95 all three

### SORBET

Clementine sorbet,  
campari 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.

# QUOD

RESTAURANT & BAR

## CHAMPAGNE & SPARKLING

	125ml/750ml
Prosecco Spumante, Ita, DOC Brut, NV	7.95/39.00
Prosecco Superiore, Della Vite, DOCG Della Vite, Italy	12.50/67.00
Champagne Pierre Vaudon, Premier Cru, Brut NV	15.95/87.00
Champagne Henriët Bazin Blanc de Blancs, Premier Cru, NV	120.00
Pol Roger, Brut Reserve, NV	119.00
Bollinger, La Grande Annee, Brut	180.00

## WHITE WINE

	175ml/500ml/750ml
Quod House White, Romania 2020	6.95/18.50/25.00
Grillo Sicilia, Rupe Secca, Sicilia, Italy 2020	27.00
Verdicchio dei Castelli di Jesi Classico, Pontemagno, Italy 2020	28.00
Verdejo, Isabelino, Rueda, Spain 2019	7.50/21.50/29.00
Picpoul de Pinet, Pr��ambule, AC Coteaux du Languedoc, France 2020	8.00/23.00/31.00
Vermentino, Monteluna, Sardinia, Italy 2020	33.00
Unoaked Chardonnay Sur Lie, Bon Vallon, De Wetshof, Robertson, South Africa 2021	34.00
Albari��o, Vinabade, Rias Baixas, Spain 2020	35.50
Sauvignon Blanc, Turning Heads, Marlborough, New Zealand 2021	9.00/27.00/36.00
Pecorino, Noi Cento, Casa Vinicola Roxan, Italy 2020	9.50/27.50/37.00
Soave Classico, Corte del Sole, Veneto, Italy 2019	9.95/28.00/38.00
Messwein Gr��ner Veltliner, Nieder��sterreich, Weingut Stift Goettweig, Austria 2020	38.50
Riesling, Polish Hill River, Paulett Wines, Clare Valley, Australia 2020	39.00
Chenin Blanc, The Ladybird, Stellenbosch, South Africa 2020	42.00
Gavi di Gavi, Guido Matteo, Bosio, Piedmont, Italy 2020	44.00
Sancerre, Domaine Etienne Daulny, France 2020	14.50/41.00/57.00
Chablis, Domaine Daniel Dampt, France 2019	14.50/40.00/57.00
Scorpo Aubaine Chardonnay, Mornington Peninsula, Australia 2019	62.00
Saint-Aubin 1er Cru Les Frionnes, Domaine Fran��oise et Denis Clair, France 2019	95.00
Chassagne Montrachet, Les Houllieres, Domaine Morey-Coffinet 2017	135.00

## RED WINE

	175ml/500ml/750ml
Quod House Red, Romania, 2020	6.95/18.50/25.00
Syrah, Arbos, Sicily, Italy 2020	7.50/19.50/26.00
Garnacha, Selecci��n Especial, Tierra de los Santos, Extremadura, Spain 2017	27.00
Cabernet Sauvignon, Six Poets, California 2020	29.00
Malbec, Las Pampas, Mendoza, Argentina 2019	8.50/24.00/32.00
Primitivo, Doppio Paso, Puglia, Italy 2020	33.00
Rioja Tinto, Monte Araya, Rioja, Spain 2019	9.50/26.50/35.50
C��tes du Rh��ne, Domaine de Verqui��re, France 2020	10.00/29.00/39.00
Ribera del Duero, Selecci��n, Hacienda Solano, Spain 2019	48.00
Ch��teau Dubourg, Saint Emilion, France 2015	13.50/38.00/51.00
Chianti Classico Riserva, Querciavalle, Tuscany, Italy 2013	14.00/39.00/52.00
Dolcetto d'Alba Vilot, Ca' Viola, Italy 2019	53.00
Scorpo Noirien Pinot Noir, Mornington Peninsula, Australia 2019	15.95/46.00/62.00
Gigondas, Domaine Les Goubert, Rhone Valley, France 2019	66.00
Morgon C��te du Py-Javerni��res, Jean-Paul Brun, Terres Dor��es, France 2019	68.00
Rioja Gran Reserva, Navajas, Rioja, Spain 2011	74.00
Savigny-L��s-Beaune Godeaux, Domaine Seguin-Manuel, France 2018	86.00
Brunello di Montalcino, Il Colle, Italy 2015	120.00
Ch��teau Lafleur-Gazin, Pomerol, France 2012	128.00
Amarone DOCG Classico Riserva, Bussola Tommaso, Veneto, Italy 2011	190.00

## ROS   WINE

	175ml/500ml/750ml
Carignan Ros��, la Loupe, d'Oc, France 2020	6.95/19.50/26.50
Esprit Ros��, Domaine Tour Campanets, Coteaux d'Aix-en-Provence 2020	12.50/35.00/47.50
C��tes de Provence Ros��, Whispering Angel, Ch��teau d'Esclans, France 2020	63.00
	MAGNUM 128.00