

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 24.95
Three Courses 29.50

LUNCH & DINNER

served from 11.30am-11pm

STARTERS

- Roasted Jerusalem Artichoke Soup 8.95
Chilli & Coriander Falafel, chicory & tahini 9.50
Venison & Ham Hock Terrine, plum chutney & sourdough toast 10.50
Scallop, Prawn & Mushroom Gratin 14.95
Soft Goat's Cheese, roasted beets, hazelnuts & watercress 9.95
Octopus, split peas & chorizo 14.95
Handpicked Crab, cucumber & fennel 16.50
Soft Polenta, wild mushrooms & thyme 9.95
Seared Beef Carpaccio, radicchio, rocket & horseradish crème fraiche 15.50
Tuna Tartare, soy, ginger & crispy seaweed 14.95
Today's Risotto 9.95/17.95

GRILL

- Hamburger (7oz) 17.95
Cheeseburger (7oz) 19.95
with chips & relish

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

- 28-day aged hereford
Ribeye (9oz) 33.50
béarnaise or peppercorn sauce,
chips & green salad

- Fillet (9oz) 37.95
bone marrow &
creamed potatoes

- Lamb Cutlets 28.95
red currant sauce,
chips & green salad

PIZZA

- Margherita 14.95
Alsace Bacon, soft onion & parsley 15.95
Wild Mushrooms, taleggio & sage 15.95
Roast Butternut Squash, rosemary & ricotta 15.95
Spicy Italian Sausage, red peppers & chilli 16.50
choose half & half

MAINS

- Today's Fish, market price
Salmon, Haddock & Dill Fishcakes, spinach, tartare sauce 19.95
Spatchcock Baby Chicken, chips, green salad & hot pepper sauce 21.50
Cassoulet of Winter Vegetables, black beans & kale 16.95
Fillet of Seabass, confit garlic, cavolo nero, clams & chive butter sauce 24.95
Roast Duck Breast, sweet potato & thyme, braised red cabbage 26.95
Tagliatelle with Pork, orange & sage 20.50
Chicken Tikka Masala, saffron rice, raita & poppadum 20.50
Wild Mushroom & Mascarpone Ravioli, chestnuts & sage butter 17.95

SALADS

- Thyme Roasted Chicken Breast, romaine lettuce, soft boiled egg, parmesan & anchovy 19.50
Roast Fillet of Salmon, spinach, apples, celery & grain mustard dressing 23.95

SIDES 5.95

- House Salad Chips Buttered Spinach Creamed Potatoes
Braised Red Cabbage Tenderstem Broccoli with hollandaise or anchovy

PUDDINGS

- Salted Caramel Cheesecake, salted caramel ice cream & honeycomb 9.95
Apple & Blackberry Crumble, custard 8.95 Pecan & Bourbon Tart, vanilla ice cream 10.25
Chocolate Pot, crème fraiche, rosemary & almond praline 9.95 Pear Pavlova 8.95

CHEESE

- Stichelton Blue
Double Aged Gloucester
Brightwell Ash Goat
spelt crackers, pear & date chutney
5.95 each or 15.50 all three

SORBET

- Clementine,
Cointreau jelly
5.95

ICE CREAM

- Vanilla, Strawberry, Chocolate,
Salted Caramel, Coffee

4.50 per scoop

"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 | 9.00/41.00 |
| Champagne Pierre Vaudon, Premier Cru, Brut NV | 16.50/88.50 |
| Preamble, Hundred Hills, England 2019 | 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 | 7.95/20.95/28.00 |
| Verdejo, Azumbre, Rueda, Spain 2022 | 8.50/21.95/29.00 |
| Verdicchio dei Castelli di Jesi Classico, Pontemagno, Italy 2022 | 31.00 |
| Grillo Sicilia, Rupe Secca, Sicilia, Italy 2022 | 33.00 |
| Chardonnay, Sotherton, Australia 2022 | 8.95/25.00/34.50 |
| Picpoul de Pinet, Les Pins de Camille, Languedoc-Roussillon, France 2022 | 9.50/27.50/37.50 |
| Viognier, IGP Pays d'Oc, Domaine Gayda, France 2022 | 10.50/29.50/39.50 |
| Pecorino, Noi Cento, Casa Vinicola Roxan, Italy 2021 | 40.00 |
| Sauvignon Blanc, Black Cottage, Marlborough, New Zealand 2022 | 11.00/30.00/41.00 |
| Messwein Grüner Veltliner, Niederösterreich, Weingut Stift Goettweig, Austria 2022 | 43.00 |
| Soave Classico, Corte del Sole, Veneto, Italy 2020 | 44.00 |
| Albariño, Vinabade, Rias Baixas, Spain 2022 | 47.00 |
| Gavi di Gavi, Guido Matteo, Bosio, Piedmont, Italy 2022 | 51.00 |
| Chenin Blanc, Chenin Avec Chene, Stellenbosch, South Africa 2019 | 58.00 |
| 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 | 102.00 |
| Meursault Grands Charrons, Domaine Vincent Latour, Burgundy, France 2021 | 150.00 |

RED WINE

| | 175ml/500ml/750ml |
|---|-------------------|
| Quod House Red, Romania 2022 | 7.95/20.95/28.00 |
| Nero d'Avola, Rupe Secca, Sicilia, Italy 2021 | 32.00 |
| Primitivo, Grifone, Puglia, Italy 2021 | 33.00 |
| Malbec, Las Pampas, Mendoza, Argentina 2022 | 9.50/27.00/36.00 |
| Rioja Tinto, Monte Araya, Rioja, Spain 2021 | 37.00 |
| Cabernet Sauvignon, Six Poets, California 2020 | 10.50/28.00/38.00 |
| Côtes du Rhône, Domaine de Verquière, France 2022 | 11.50/32.50/43.00 |
| 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, Rocche Costamagna, Piemonte, Italy 2021 | 53.50 |
| Ribera del Duero, Selección, Hacienda Solano, Spain 2021 | 55.00 |
| Chianti Classico Riserva, Querciavalle, Tuscany, Italy 2015 | 15.00/42.50/57.50 |
| Els Pics, Mas Alta, Priorat, Spain 2020 | 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 | 92.00 |
| Savigny-Lès-Beaune Godeaux, Domaine Seguin-Manuel, France 2018 | 97.00 |
| Barolo Rocche dell' Annunziata Riserva, Rocche Costamagna, Piedmont, Italy 2019 | 124.00 |
| Château Lafleur-Gazin, Pomerol, France 2014 | 129.00 |
| Brunello di Montalcino, Il Colle, Italy 2017 | 136.50 |

ROSÉ WINE

| | 175ml/500ml/750ml |
|--|-------------------|
| La Source Reserve Rosé, Pays d'Oc, France 2022 | 8.95/23.00/31.00 |
| Domaine Pique Roque, Côtes de Provence 2022 | 13.00/37.00/49.50 |