

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 19.50
Three Courses 23.50

LUNCH & DINNER

served from 11.30am-11pm

STARTERS

Gazpacho 7.95

Handpicked Crab, chicory, cucumber & fennel 14.50
Artichoke Salad, celery, walnuts & pecorino 8.50/16.95
Scallop, Prawn & Mushroom Gratin 13.95
Chicken, Tarragon & Leek Terrine, gribiche dressing 8.95
Avocado Vinaigrette 7.50
Baked Polenta, sweet peppers, black olives & capers 8.50
Octopus, split peas & smoked paprika 13.95
Today's Risotto 8.50/16.95

Carpaccio

Seared Beef Fillet, mustard dressing 13.50 Sea Bream, orange, chilli & basil 10.95

Hamburger (6oz) 16.95
Cheeseburger (6oz) 17.50
with chips & relish

Small Cheeseburger 8.50

GRILL

Ribeye (8oz) 29.50
28-day aged hereford,
béarnaise or peppercorn sauce,
green salad & chips

Fillet (8oz) 35.50
28-day aged hereford, peppercorn sauce,
roasted bone marrow & creamed potatoes

Rosemary Lamb Cutlets 25.95
oxford sauce, green salad & chips

PIZZA

Margherita 13.50

Girolles, peas & marjoram 14.95 Prosciutto, soft onions & taleggio 14.95
Buffalo Mozzarella, cherry tomatoes & wild rocket 13.95 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
Braised Rabbit Tagliatelle, peas, carrots & broad beans 17.95
Chicken Makhani or Cauliflower Karahi, saffron rice, raita & poppadum 17.95/15.50
Cassoulet of Summer Vegetables, cavolo nero & haricot beans 15.50
Spatchcock Baby Chicken, hot pepper sauce, green salad & chips 18.95
Fillet of Sea Bass, new potatoes, chervil butter sauce 21.95
Seared Duck Breast, broccoli, spring onions, pak choi, ginger & soy 22.50
Spinach & Ricotta Ravioli, tomato & pine nut, butter sauce 15.95

SALADS

Poached Salmon, new potatoes, broad beans & peas, horseradish crème fraîche 20.95
Thyme Roast Chicken Breast, soft boiled egg, anchovy, croutons, romaine lettuce & parmesan 18.95
Chilli & Coriander Falafel, chickpeas, tomato & chicory, tahini dressing 8.50/16.95

SIDES 5.25

House Salad Chips Saffron Rice Buttered Spinach
New or Creamed Potatoes Broccoli with anchovy or hollandaise

PUDDINGS

Salted Caramel Cheesecake, caramel ice cream & honeycomb 8.95 Honey Roasted Peaches, peach sorbet 7.95
Steamed Lemon Sponge, custard 7.95 Chocolate Pot, crème fraîche, rosemary & almond praline 8.95
Banana Tart, vanilla ice cream 7.95 Strawberry Pavlova 7.95

CHEESE

Stichelton Blue
Double-Aged Gloucester
Ragstone Goat
apricot & ginger chutney, crispbread
4.95 each Or 13.95 all three

SORBET

Gin & Tonic,
cucumber jelly
4.95

ICE CREAM

Vanilla, Strawberry, Chocolate,
Salted Caramel, Ginger 3.95 per scoop

THICK ICE CREAM MILKSHAKES

small 4.95 large 6.95

"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.