

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

- Chilled Gazpacho 7.25
Handpicked Crab, cucumber & fennel 13.95
Globe Artichoke, Celery Heart, Parmesan & Walnut Salad 8.25
Pork Loin & Ham Hock Terrine, runner beans & radishes 8.25
Scallop, Prawn & Mushroom Gratin 13.50
Baked Farinata, cime di rapa, black olives & tomato 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 Seabass, lemon, chilli & basil 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
Girolles, courgette, peas & stracchino 13.95 Alsace Bacon, soft onions & parsley 14.95
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
Chicken Schnitzel, hen's egg, creamed potatoes & green salad 16.95
Lamb Do Pyaza or Aubergine Karahi, saffron rice, raita & poppadum 16.95/14.95
Cassoulet of Summer Vegetables, cavolo nero & borlotti beans 14.95
Tagliatelle with pork, lemon & sage ragu 16.95
Fillet of Cod, roasted fennel, brown shrimp & seaweed butter sauce 18.95
Seared Duck Breast, potato terrine, chard & quince 21.95
Spinach, Basil & Ricotta Ravioli, pinenut butter 15.50

SALADS

- Poached Salmon, new potatoes, peas, fennel, gem lettuce & watercress 17.95
Corn Fed Chicken Breast, soft boiled egg, anchovy, croutons, romaine lettuce & parmesan 16.95
Burratina, summer tomatoes, mint & chickpea salad 15.95

SIDES 4.85

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

PUDDINGS

- Salted Caramel Cheesecake, caramel ice cream & honeycomb 8.95 Honey Roasted Peaches & peach sorbet 7.95
Steamed Lemon Sponge, custard 6.95 Chocolate Pot, crème fraîche, rosemary & almond praline 7.95
Banana Tart, vanilla ice cream 7.50 Strawberry Pavlova 7.50

CHEESE

- Stichelton
Double Aged Gloucester
Cerne Ash
with crispbread, quince & medlar chutney
4.95 each or 11.50 all three

SORBET

- Gin & Tonic
with cucumber jelly 3.95

ICE CREAM

- Vanilla, Strawberry, Chocolate,
Salted Caramel, Ginger

THICK ICE CREAM MILKSHAKES

- small 4.50 large 6.00

- 2.75 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.