

Please see
the blackboard
for today's
suggestions

Sunday Roast
12pm-3pm

QUOD

RESTAURANT & BAR

Set Lunch /
Early Supper Menu
Monday-Friday
12pm-6pm
Two Courses 14.95
Three Courses 18.95

LUNCH & DINNER

served from 11.30am-11pm

STARTERS

- Carrot & Turmeric Soup 7.25
Handpicked Crab, fennel, cucumber & chicory 13.95
Soft Goat's Cheese, broad beans & potato salad 7.95
Scallop, Prawn & Mushroom Gratin 10.50
Avocado Vinaigrette 6.50
Orecchiette, purple sprouting, anchovy & chilli 7.25
Rabbit, Chicken, Parma Ham & Prune Terrine, apple chutney & toast 7.95
Braised Octopus, red lentils & paprika 11.50
Slow Cooked Pork Belly, king prawn & parmesan puree 11.95
Today's Risotto 7.95/15.50
Carpaccio
Seared Beef Fillet, wild rocket & parmesan 11.95 Yellow Fin Tuna, orange & fennel 10.95

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

Small Cheeseburger 6.95

GRILL

- Ribeye (8oz) 27.50
28 day aged hereford
béarnaise or peppercorn sauce,
homemade chips
& green salad

- Rosemary Rump of Lamb 20.95
redcurrant & orange sauce,
homemade chips & green salad

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

PIZZA

- Margherita 12.50
Anchovy, fennel, black olives & caper 13.95 Prosciutto, soft onions & parsley 14.50
Spinach, roast garlic & ricotta 12.95 Spicy Italian Sausage, red peppers, chilli 14.95
choose half & half

MAINS

- Today's Fish, market price
Tagliatelle, with pork, lemon & sage ragu 15.95
Cassoulet of Spring Vegetables, cavolo nero & borlotti beans 13.95
Seared Duck Breast, braised chicory & beets, quince jelly 18.95
Roast Loin of Venison, baked celeriac, savoy cabbage & lardons 26.95
Salmon & Dill Fishcakes, spinach, tartare sauce 16.50
Chicken Schnitzel, hen's egg, creamed potatoes, green salad 15.95
Lamb Do Pyaza, saffron rice, raita & poppadum 16.95
Fillet of Cod, roasted fennel, seaweed butter sauce 18.95
Spinach & Ricotta Ravioli, pinenuts & basil 14.50

SALADS

- Roasted Beetroot, chicory, red chard & pardina lentils 13.95
Corn-fed Chicken Breast, soft boiled egg, croutons, anchovy, parmesan & romaine lettuce 16.95
Fillet of Salmon, fennel, new potatoes, gem & watercress 16.95

SIDES 4.25

- House Salad Homemade Chips Savoy Cabbage & lardons Creamed Potatoes
Roasted Beetroot Buttered Spinach Broccoli with anchovy or hollandaise New Potatoes

PUDDINGS

- Chocolate Tart, crème fraîche 6.95 Pineapple Upside-Down Cake, pouring cream 6.95
Blueberry Pavlova 6.95 Salted Caramel Cheesecake, caramel ice cream & honeycomb 7.25
Poached Rhubarb & rhubarb sorbet 6.50

CHEESE

- Stichelton
Lincolnshire Poacher
Brightwell Ash
with quince chutney & crispbread
3.95 each or 11.50 all three

SORBET

- Blood Orange
with prosecco jelly
3.95

ICE CREAM

- Vanilla, Strawberry, Chocolate,
Salted Caramel, Ginger
2.50 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.