

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 15.95
Three Courses 19.95

LUNCH & DINNER

served from 11.30am-11pm

STARTERS

Carrot & Turmeric Soup 7.25
Handpicked Crab, cucumber & fennel 13.95
Soft Goats Cheese, jersey royals, broad beans & lovage 7.95
Scallop, Prawn & Mushroom Gratin 12.50
Rabbit & Ham Hock Terrine, fennel & apple chutney 7.95
Avocado Vinaigrette 6.50
Baked Farinata, cime di rapa, black olives & tomato 7.25
Octopus, split peas & smoked paprika 11.50
Today's Risotto 7.95/15.50

Carpaccio

Seared Beef Fillet, wild rocket & parmesan 11.95 Sea Trout, lemon, chilli & basil 9.95

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

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, wild garlic, peas & stracchino 13.95 Alsace Bacon, soft onions & parsley 14.95
Anchovy, fennel, black olives & capers 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 16.50
Chicken Schnitzel, hen's egg, creamed potatoes & green salad 15.95
Lamb Do Pyaza or Aubergine Karahi, saffron rice, raita & poppadum 16.95/14.95
Cassoulet of Spring Vegetables, kale & borlotti beans 13.95
Tagliatelle with pork, lemon & sage ragu 15.95
Fillet of Cod, roasted fennel, brown shrimp & seaweed butter sauce 18.95
Seared Duck Breast, potato terrine, spring greens & quince 19.95
Spinach, Wild Garlic & Ricotta Ravioli, pinenut butter 14.50

SALADS

Fillet of Seabass, jersey royals, peas, fennel, gem lettuce & watercress 16.95
Corn Fed Chicken Breast, soft boiled egg, anchovy, croutons, romaine lettuce & parmesan 16.95
Roasted Beetroot, pardina lentils, ruby chard, radicchio & chicory 13.95

SIDES 4.25

House Salad Homemade Chips Pardina Lentils Creamed Potatoes
Roasted Beetroot Buttered Spinach Broccoli with anchovy or hollandaise Saffron Rice

PUDDINGS

Salted Caramel Cheesecake, caramel ice cream & honeycomb 7.95 Poached Rhubarb & rhubarb sorbet 6.95
Pineapple Upside Down Cake, custard 6.95 Chocolate Pot, crème fraîche, rosemary & almond praline 7.95
Banana Tart, rum butter 6.95 Blueberry Pavlova 6.95

CHEESE

Stichelton
Double Aged Gloucester
Cerne Ash
with crispbread, quince & medlar chutney
3.95 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

2.50 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.