

Breakfast  
7am-11am

Afternoon Tea  
3pm-5.30pm

Sunday Roast  
12pm-3pm

# QUOD

RESTAURANT & BAR

## LUNCH & DINNER

served from 11.30am-11pm

Set Lunch /  
Early Supper Menu  
Monday to Friday  
12pm- 6pm  
Two Courses 26.95  
Three Courses 31.95

### STARTERS

Roasted Jerusalem Artichoke Soup 8.95 <sup>V</sup>  
Chicken & Ham Hock Terrine, pear chutney, sourdough toast 11.95  
Scallop, Prawn & Mushroom Gratin 15.95  
Handpicked Crab, cucumber, fennel & watercress 16.95  
Soft Goat's Cheese & Beetroot Tart 10.95 <sup>V</sup>  
Avocado Vinaigrette 8.95 <sup>VG</sup>  
Octopus, potatoes & chorizo 15.50  
Seared Beef Fillet Carpaccio, wild rocket & parmesan 15.95  
Today's Risotto 10.95/21.95

### GRILL

Hamburger (6oz) 19.50  
Cheeseburger (6oz) 21.00  
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) 35.50  
béarnaise or peppercorn sauce,  
chips & green salad

Fillet (8oz) 38.95  
28-day aged Hereford, peppercorn sauce,  
roasted bone marrow, creamed potatoes &  
spinach

Rosemary Lamb Cutlets 29.50  
Oxford sauce, green salad & chips

### Pizza

Margherita 15.50 <sup>V</sup>  
Alsace Bacon, soft onion & parsley 16.95    Spicy Italian Sausage, red peppers & chilli 17.50  
Wild Mushroom, taleggio & sage 16.95 <sup>V</sup>    Spinach, ricotta & pecorino 15.95 <sup>V</sup>  
choose half & half

### MAINS

Today's Fish, market price  
Salmon & Smoked Haddock Fishcakes, spinach & tartare sauce 20.95  
Chicken Kyiv, creamed potatoes & green salad 22.95  
Cassoulet of Root Vegetables, cavolo nero & haricot beans 17.50 <sup>VG</sup>  
Fillet of Seabass, roasted fennel, winter chard, clams & ginger sauce 26.50  
Seared Duck Breast, roast celeriac purée & braised red cabbage 27.50  
Tagliatelle, pork & sage ragù 22.95  
Chicken Tikka Masala, saffron rice, raita & poppadum 21.95  
Wild Mushroom & Mascarpone Ravioli, chestnut & sage butter 18.95 <sup>V</sup>

### SALADS

Thyme Roasted Chicken Breast, romaine lettuce, soft boiled egg, parmesan & anchovy 21.95  
Burrata, warm salad of courgette, red pepper, tomatoes & basil 18.95 <sup>V</sup>  
Harissa Roasted Cauliflower, chick peas, radicchio & wild rocket 17.95 <sup>VG</sup>

### SIDES

House Salad 5.50    Chips 5.95    Buttered Spinach 5.95  
Braised Red Cabbage 5.50    Tenderstem Broccoli with hollandaise or anchovy 5.95  
Sourdough Bread, unsalted butter 5.95

### PUDDINGS

Salted Caramel Cheesecake, salted caramel ice cream 10.95  
Maple Roasted Pears, pear sorbet 9.25    Sticky Toffee Pudding, vanilla ice cream 10.50  
Bourbon & Pecan Tart, clotted cream 10.95    Chocolate Pot, orange crème fraîche, almond praline 10.50

### CHEESE

Stichelton  
Westcombe Cheddar  
Ragstone Goat  
spelt crackers, apricot & ginger chutney  
5.95 each or 15.95 all three

### SORBET

Clementine  
5.95  
"OUR CHEFS WILL MAKE EVERY EFFORT  
TO ACCOMMODATE ANY SPECIAL REQUESTS"

### ICE CREAM

Vanilla, Strawberry, Chocolate,  
Salted Caramel, Coffee  
4.50 per scoop

We are unable to guarantee the total absence of allergens due to an open plan kitchen, please inform us if you have a food allergy or intolerance.  
13.5% discretionary service charge will be added to your bill. 100% of all service charge & tips go to our team.