

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 25.50
Three Courses 30.50

LUNCH & DINNER

served from 11.30am-11pm

STARTERS

- Roasted Red Pepper & Tomato Soup 8.95 ^{VG}
Soft Polenta, wild mushroom & thyme 8.95 ^V
Rabbit & Ham Hock Terrine, damson chutney, sourdough toast 10.95
Scallop, Prawn & Mushroom Gratin 14.95
Handpicked Crab, cucumber, fennel & watercress 16.50
Soft Goat's Cheese & Beetroot Tart 10.50 ^V
Avocado Vinaigrette 8.95 ^{VG}
Octopus, split peas & chorizo 14.95
Seared Beef Fillet Carpaccio, wild rocket & parmesan 15.95
Today's Risotto 9.95/19.50

GRILL

- Hamburger (6oz) 18.50
Cheeseburger (6oz) 19.95
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) 33.95
béarnaise or peppercorn sauce,
green salad & chips

- Fillet (8oz) 38.50
28-day aged Hereford, peppercorn sauce,
roasted bone marrow, creamed potatoes &
spinach

- Rosemary Lamb Cutlets 29.50
Oxford sauce, green salad & chips

PIZZA

- Margherita 14.95 ^V
Buffalo Mozzarella, cherry tomatoes & wild rocket 15.95 ^V Roast Butternut Squash, rosemary & ricotta 15.95 ^V
Wild Mushroom, taleggio & sage 15.95 ^V Spicy Italian Sausage, red peppers & chilli 16.95
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 Autumn Vegetables, haricot beans, fennel salad 16.95 ^{VG}
Fillet of Seabass, roasted fennel, kale, clams & ginger sauce 25.95
Seared Duck Breast, roast celeriac purée & braised red cabbage 26.95
Tagliatelle, pork & sage ragù 22.95
Chicken Tikka Masala, saffron rice, raita & poppadum 21.50
Wild Mushroom & Mascarpone Ravioli, chestnut & sage butter 18.95 ^V

SALADS

- Thyme Roasted Chicken Breast, romaine lettuce, soft boiled egg, parmesan & anchovy 21.95
Salmon Fillet, green beans, olives, potatoes & tomatoes 24.95
Burrata, chargrilled butternut squash, peppers, raddichio & rocket 19.00 ^V

SIDES

- House Salad 5.50 Chips 5.25 Buttered Spinach 5.95 Ratatouille 5.95
Braised Red Cabbage 5.25 Tenderstem Broccoli with hollandaise or anchovy 5.45
Sourdough Bread, unsalted butter 4.50

PUDDINGS

- Salted Caramel Cheesecake, salted caramel ice cream 10.50 Maple Roasted Plums, plum sorbet 8.95 ^{VG}
Bourbon & Pecan Tart, clotted cream 10.50 Sticky Toffee Pudding, vanilla ice cream 9.95
Chocolate Pot, crème fraîche, rosemary & almond praline 9.95 Fig Pavlova 9.50

CHEESE

- Harbourne Blue
Westcombe Cheddar
Ragstone Goat

spelt crackers, apricot & ginger chutney

5.95 each or 15.95 all three

SORBET

- Cantaloupe
5.95

ICE CREAM

- Vanilla, Strawberry, Chocolate,
Salted Caramel, Coffee

4.50 per scoop

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

QUOD

RESTAURANT & BAR

CHAMPAGNE & SPARKLING

	125ml/750ml
Prosecco Spumante, Ita, DOC Brut, NV	9.00/41.00
Exton Park, RB 32, Brut, Hampshire	15.50/86.00
Champagne Pierre Vaudon, Premier Cru, Brut NV	16.95/90.00
Champagne Henriët Bazin Blanc de Blancs, Premier Cru, NV	120.00
Pol Roger, Brut Reserve, NV	131.00
Bollinger, La Grande Annee, Brut	260.00

WHITE WINE

	175ml/500ml/750ml
Quod House White, Romania 2022	8.25/21.95/28.95
Verdejo, Azumbre, Rueda, Spain 2022	8.95/22.50/30.00
Verdicchio dei Castelli di Jesi Classico, Pontemagno, Italy 2022	33.00
Grillo Sicilia, Rupe Secca, Sicilia, Italy 2023	34.00
Picpoul de Pinet, Castel Freres, Languedoc-Roussillon, France 2023	9.50/27.50/37.50
Viognier, IGP Pays d'Oc, Domaine Gayda, France 2023	10.50/29.50/39.50
Chardonnay, Bodegas Obergo, Somontano, Spain 2023	40.00
Riesling, Wakefield, Clare Valley, Australia 2022	41.00
Sauvignon Blanc, Black Cottage, Marlborough, New Zealand 2023	11.00/31.00/42.50
Soave Classico, Corte del Sole, Veneto, Italy 2020	44.00
Messwein Grüner Veltliner, Niederösterreich, Weingut Stift Goettweig, Austria 2023	46.00
Albariño, Vinabade, Rias Baixas, Spain 2023	47.00
Gavi di Gavi, Guido Matteo, Bosio, Piedmont, Italy 2023	13.25/37.50/51.00
Mâcon-Chardonnay, Domain Talmard, France 2023	14.00/39.00/53.00
Chenin Blanc, Chenin Avec Chene, Stellenbosch, South Africa 2019	58.00
Kerner, Kellerei Kurtatsch, Alto Adige, Italy 2022	63.00
Sancerre, Domaine Etienne Daulny, France 2023	17.50/49.00/67.00
Chablis, Domaine Daniel Dampt, France 2022	68.00
Puligny-Montrachet, Alain Chavy, Burgundy, France 2022	115.00
Meursault Grands Charrons, Domaine Vincent Latour, Burgundy, France 2022	150.00

RED WINE

	175ml/500ml/750ml
Quod House Red, Romania 2022	8.25/21.95/28.95
Nero d'Avola, Rupe Secca, Sicilia, Italy 2022	33.00
Primitivo, Grifone, Puglia, Italy 2021	34.00
Malbec, Las Pampas, Mendoza, Argentina 2023	9.50/27.00/36.50
Rioja Tinto, Monte Araya, Rioja, Spain 2021	9.95/27.95/37.50
Cabernet Sauvignon, Maipu, Mendoza, Argentina 2021	10.25/28.50/38.00
Garnacha, Bodegas Obergo, Somontano, Spain 2022	43.00
Côtes du Rhône, Domaine de Verquière, France 2022	11.95/32.95/45.00
Château Tour Bel Air, Montagne-Saint-Émilion, France 2020	12.50/36.00/48.50
Chianti Classico Riserva, Querciavalle, Tuscany, Italy 2016	15.00/42.50/57.50
Ribera del Duero, Selección, Hacienda Solano, Spain 2021	60.00
Barbera d'Alba, Rocche Costamagna, Piemonte, Italy, 2021	64.00
Pinot Nero, Kellerei Kurtatsch, Alto Adige, Italy 2023	17.00/48.95/66.00
Els Pics, Mas Alta, Priorat, Spain 2020	69.00
Gigondas, Domaine Les Goubert, Rhone Valley, France 2021	73.00
Rioja Gran Reserva, Navajas, Rioja, Spain 2014	93.00
Savigny-Lès-Beaune Godeaux, Domaine Seguin-Manuel, France 2019	99.50
Barolo Rocche dell'Annunziata Riserva, Rocche Costamagna, Piedmont, Italy 2020	124.00
Château Lafleur-Gazin, Pomerol, France 2014	129.00
Brunello di Montalcino, Villa Le Prata, Tuscany, Italy 2013	148.00

ROSÉ WINE

	175ml/500ml/750ml
La Source Reserve Rosé, Pays d'Oc, France 2023	8.95/23.00/31.00
Domaine Pique Roque, Côtes de Provence, France 2023	50.00
Blafränkisch Rosé, Tinhof, Burgenland, Austria 2023	13.95/39.00/53.00